

per se

CHEF'S TASTING MENU

August 23, 2018

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Regiis Ova Caviar*

ROYAL KALUGA CAVIAR*

Crème Fraîche "Panna Cotta," Island Creek Oyster Glaze,
Brioche "Croûtons," and Gem Lettuce "Nuage"
(60.00 supplement)

SALAD OF COMPRESSED SUMMER MELONS

Koshihikari Rice "Tuile," Easter Egg Radishes, Lemon Cucumbers,
and Hass Avocado Mousse

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Celery Branch "Ribbons," California Pistachios,
and Fig-Chocolate Emulsion
(30.00 supplement)

CITRUS-CURED MONTAUK FLUKE*

Hawaiian Hearts of Peach Palm, Greenmarket Scallions,
Le Grand Nectarines, and Toasted Sesame Purée

CHARCOAL-GRILLED PACIFIC ABALONE

Gold Bar Squash "Croquette," Cerignola Olives,
and "Tonnato" Sauce

"BREAD AND BUTTER"

Caramelized Tomato Baguette and Whipped Chickpea Butter

DIAMOND H RANCH QUAIL BREAST

Snug Harbor Heritage Farm Peppers, Fresh Corn "Polenta,"
and "Pecorino Romano"

BACON-WRAPPED MARCHO FARMS VEAL RIB-EYE*

Roasted Sweet Carrots, Pole Beans, "Soubise,"
and Black Winter Truffle Jus

"PAVÉ" OF MIYAZAKI WAGYU*

Crispy Bone Marrow, Matsutake Mushrooms, Hakurei Turnips,
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness