

per se

CHEF'S TASTING MENU

August 24, 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 MARINATED COCKTAIL ARTICHOKEs

Haricots Verts, Crispy Shallots, Purslane,
and Charred Eggplant "Aioli"

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Cotton Candy Grapes, Hakurei Turnips, English Walnuts,
and Vadouvan Curry Emulsion
(30.00 supplement)

"SASHIMI" OF MONTAUK FLUKE*

Snug Harbor Heritage Farm Cucumbers, Le Grand Nectarines,
Hawaiian Hearts of Peach Palm, and Sesame Seed "Coulis"

CHARCOAL-GRILLED PACIFIC ABALONE

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

"BREAD AND BUTTER"

Caramelized Tomato Baguette and Whipped Chickpea Butter

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Congaree and Penn Jupiter White Rice, Cauliflower Florettes,
Cherry Tomatoes, and "Soubise"

ELYSIAN FIELDS FARM LAMB RIB-EYE*

Roasted Thumbelina Carrots, Piedmont Hazelnuts,
and Pimentón Vinaigrette

100 DAY DRY-AGED BEEF RIB-EYE*

Hen-of-the-Woods Mushrooms, "Demi-Sec" Beets,
Red Napa Cabbage, and "Borscht"
(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