

per se

CHEF'S TASTING MENU

September 14, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Hen Egg "Terrine," Pickled Pearl Onions,
Scallion "Blinis," and Frisée Lettuce
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Young Delicata Squash, Compressed Asian Pear,
and Toasted Almond Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Black Mission Figs, Green Celtuce, English Walnuts,
and Coffee-Chocolate Emulsion
(30.00 supplement)

"BRANDADE" OF MONTAUK SILVER HAKE

Marinated Pole Beans, Charred Ají Dulce Pepper "Aioli,"
and Snug Harbor Heritage Farm Heirloom Peppers

CHARCOAL-GRILLED HAWAIIAN ABALONE

Sweet Corn "Ragoût," Greenmarket Carrot "Parisiennes,"
and Sunflower Seed Oil

"BREAD AND BUTTER"

Caramelized Tomato Baguette and Whipped Chickpea Butter

SALMON CREEK FARM PORK BELLY "EN PICCATA"

Melted Caraflex Cabbage, Crispy Cipollini Onions,
and Preserved Black Winter Truffle Emulsion

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Forest Mushrooms, Polenta "Croûtons,"
Hakurei Turnips, and Marsala Jus

"PAVÉ" OF MIYAZAKI WAGYU*

Matsutake Mushrooms, Broccoli Purée,
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