

per se

CHEF'S TASTING MENU

June 23, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Rainbow Trout "Pastrami," Compressed Cucumbers,
and Horseradish Crème Fraîche
(60.00 supplement)

YUKON GOLD POTATO "CROQUETTE"

Preserved Green Tomato, Celery Branch "Ribbons,"
and Mustard Seed Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Pickled Blueberries,
Toasted English Walnuts, and Greek Yogurt
(30.00 supplement)

WILD PORTUGUESE ROUGET

Romano Bean "Paquet," Marinated Sungold Tomatoes,
and Crispy Garlic Chips

HERB-CRUSTED SCOTTISH LANGOUSTINES

Norwich Meadows Farm Summer Squash,
Young Fennel Confit, and Saffron Emulsion

"BREAD AND BUTTER"

"Parker House Roll" and Diane St. Clair's Animal Farm Butter

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Glazed Sweet Carrots, English Pea Purée,
and Roasted Chicken Jus

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
(125.00 supplement)

48 HOUR-BRAISED BEEF SHORT RIB

Japanese Cauliflower "à la Grecque," Morel Mushrooms,
Wilted Pac Choy, and "Jus Gras"

"STEAK AND EGGS"*

Charcoal-Grilled Miyazaki Wagyu, Slow-Cooked Hen Egg,
Pickled Ramps, and "Gastrique Béarnaise"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED