

per se

CHEF'S TASTING MENU

June 24, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Hokkaido Sea Urchin, Coconut "Panna Cotta,"
Cherry Belle Radishes, and Finger Lime Gelée
(60.00 supplement)

SALAD OF SUMMER SQUASH

Persian Cucumbers, Tokyo Turnips,
Marcona Almonds, and "Romesco"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

per se Granola, California Mulberries,
Celery Branch, and Greek Yogurt
(30.00 supplement)

CITRUS-CURED HIRAMASA*

Pickled Ramps, Young Fennel Bulb, Toasted Sunflower Seeds,
and Granny Smith Apple "Vierge"

"PEAS AND CARROTS"

Butter-Poached Nova Scotia Lobster, Glazed Sweet Carrots,
English Pea Purée, and Noilly Prat Emulsion

"BREAD AND BUTTER"

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

DEVIL'S GULCH RANCH "SELLE DE LAPIN"

Yellow Nectarines, Romanesco Broccoli Florettes,
and Chioggia Beets

HAND-CUT "TAGLIATELLE"

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

48 HOUR-BRAISED BEEF SHORT RIB

Sungold Tomatoes, Compressed Celtuce,
Crispy Garlic Scapes, and "Chimichurri"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Hen-of-the-Woods Mushrooms, Creamed Arrowleaf Spinach,
Green Asparagus, and "Sauce Bordelaise"
(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