

per se

CHEF'S TASTING MENU

June 27, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Feuille de Brick," Yellowfin Tuna "Tartare,"
and Toasted Sesame Seed Coulis
(60.00 supplement)

SALAD OF GREENMARKET TOMATOES

"Pain de Campagne," Summer Squash, Whipped Burrata,
and Armando Manni Extra Virgin Olive Oil

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Yellow Peaches, Young Fennel Bulb, Pearson Farm Pecans,
and Kendall Farms Crème Fraîche
(30.00 supplement)

HERB-CRUSTED FILLET OF MONTAUK BLACKFISH

Marinated Cocktail Artichokes, Garlic Scapes,
and "Sauce Pimentón"

BUTTER-POACHED MAINE LOBSTER

"Pommes Purée," Sugar Snap Peas,
and Hobbs Shore's Bacon Vinaigrette

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

DIAMOND H RANCH QUAIL BREAST

Wilted Fava Leaves, Piedmont Hazelnuts,
and California Mulberry Jus

HAND-CUT "TAGLIATELLE"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Morel Mushrooms, Tokyo Turnips, French Leeks,
and Meyer Lemon Gastrique

100 DAY DRY-AGED BEEF RIB EYE*

Martha's Vineyard Shiitake Mushrooms, Roasted Celery Hearts,
Compressed Celtuce, and Szechuan Peppercorn "Mignonnette"
(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