

per se

CHEF'S TASTING MENU

July 7, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Brentwood Corn "Panna Cotta," Serrano Ham,
Romano Beans, and Buttermilk "Chiffon"
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Roasted Carrots, Sungold Tomatoes, Marcona Almonds,
and Vadouvan Curry Oil

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Frog Hollow Farm Peaches, Pickled Pearl Onions, Pearson Farm Pecans,
and Condensed Milk "Coulis"
(30.00 supplement)

CITRUS-CURED HIRAMASA*

Murray Family Farms Cherries, Soft Tofu Purée,
Celery Branch, and Spiced Cashews

SCOTTISH LANGOUSTINES "POÊLÉES"

Cocktail Artichokes, English Pea "Tapenade,"
and Black Winter Truffle Emulsion

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

DIAMOND H RANCH QUAIL BREAST

Martha's Vineyard Mycological's Shiitake Mushrooms, Ruby Beets,
Crispy Garlic Scapes, and Szechuan Peppercorn "Mignonnette"

"MAC AND CHEESE"

Hand-Cut "Rigatini," Aged Parmesan, "Hollandaise de Homard,"
and Shaved Australian Black Winter Truffles
(125.00 supplement)

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

"Pommes Paillason," Shishito Peppers,
and Celery Root "Pastrami"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Bone Marrow "Pain Perdu," Greenmarket Asparagus,
Tokyo Turnips, 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