

per se

CHEF'S TASTING MENU

July 10, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Peekytoe Crab, Brentwood Corn "Panna Cotta,"
and Buttermilk "Chiffon"
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Sweet Carrots, Granny Smith Apples, Marcona Almonds,
and Vadouvan Curry Oil

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Nectarines, Celery Branch "Ribbons,"
Pearson Farm Pecans, and Burgundy Mustard
(30.00 supplement)

CONFIT FILLET OF MEDITERRANEAN LUBINA

"Pommes Rissolées," Picholine Olives,
and Charred Shishito Pepper Cream

HERB-CRUSTED MAINE LOBSTER

Summer Squash, Greenmarket Basil,
and Spicy Tomato Broth

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

FOUR STORY HILL FARM "POULARDE"

Hakurei Turnips, Broccoli Florettes,
and "Sauce Suprême"

GEECHIE BOY MILL POLENTA

Soft-Boiled Hen Egg, Aged Parmesan,
and Shaved Australian Black Winter Truffles
(125.00 supplement)

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Russet Potato "Gnocchi," Chanterelle Mushrooms,
and Arugula "Pesto"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Dégustation de Oignons," Compressed Celtuce,
and Smoked "Mousseline Hollandaise"
(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