

per se

CHEF'S TASTING MENU

July 12, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Oyster "Panna Cotta," Buckwheat "Crêpe,"
and Granny Smith Apples
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Poached Rhubarb, Watermelon Radishes, Piedmont Hazelnuts,
and Black Winter Truffle Crème Fraîche

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pearson Farm Peaches, Young Fennel Bulb,
and Espelette-Scented Yogurt
(30.00 supplement)

"PAVÉ" OF MONTAUK YELLOWFIN TUNA*

Murray Family Farms Cherries, Compressed Celery Branch,
and Black Olive Emulsion

MAINE SEA SCALLOP "À LA PLANCHA"*

Sugar Snap Peas, Toasted Almonds, Broccoli Purée,
and Meyer Lemon "Beurre Blanc"

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

MILK-FED YORKSHIRE PORCELET

Summer Squash, Brentwood Corn, Pole Beans,
and Sungold Tomatoes

"MACARONI AND CHEESE"

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

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*

Chanterelle Mushrooms "à la Grecque," Crispy Garlic Scapes,
and Shishito Peppers

100 DAY DRY-AGED BEEF RIB-EYE*

Cocktail Artichokes, Greenmarket Asparagus, Frisée Lettuce,
and "Sauce Périgourdine"
(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