

per se

CHEF'S TASTING MENU

July 13, 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,
Candied Pecans, and Greek Yogurt
(30.00 supplement)

CITRUS-CURED HIRAMASA*

Murray Family Farms Cherries, Snow Peas, Persian Cucumbers,
and Preserved Horseradish Vinaigrette

MAINE SEA SCALLOP "EN PICCATA"*

Summer Squash, Sungold Tomatoes, Piccolo Basil,
and Charred Tomato Emulsion

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

LIBERTY FARM PEKIN DUCK BREAST*

Brentwood Corn, Greenmarket Blackberries,
and Pickled Ramps

ARROWLEAF SPINACH "RIGATINI"

Hobbs Shore's Bacon "Émincé," Aged Parmesan,
and Shaved Australian Black Winter Truffles
(125.00 supplement)

MARCHO FARMS VEAL "EN CRÉPINETTE"*

Jonah Crab "Croquette," Glazed Green Asparagus, Cèpe Mushrooms,
and "Mousseline Hollandaise"

100 DAY DRY-AGED BEEF RIB-EYE*

"Pommes Rissolées," Corned Beef "Laqué,"
Compressed Celtuce, and "Steak Sauce"
(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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness