

per se

CHEF'S TASTING MENU

July 15, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Hiramasa "Tartare," Compressed Scallions,
and Granny Smith Apple Gelée
(60.00 supplement)

MARINATED GREENMARKET CUCUMBERS

"Pain de Campagne," Celery Branch "Ribbons,"
Pickled Green Tomatoes, and Basil Oil

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

per se Granola, Persian Mulberries, Scarlet Turnips,
and Snug Harbor Heritage Farm Honey
(30.00 supplement)

"PAVÉ" OF MEDITERRANEAN LUBINA

Fennel Bulb Confit, Moroccan Olive Purée,
and Armando Manni Extra Virgin Olive Oil

MAINE SEA SCALLOP "POËLÉ"*

"Pommes Écrasées," Norwich Meadows Farm Summer Squash,
and Saffron Emulsion

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

DEVIL'S GULCH RANCH "SELLE DE LAPIN"*

Glazed Celtuce, Brooks Cherries, Creamed Corn,
and Hobbs Shore's Bacon Gastrique

HAND-CUT "TAGLIATELLE"

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

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*

Panisse "Croûtons," Charred Eggplant "Aioli,"
Sungold Tomatoes, and Za'atar Vinaigrette

SIRLOIN OF MIYAZAKI WAGYU*

Grilled Georgia Peaches, Gem Lettuces,
and Marcona Almond "Pudding"
(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