

per se

CHEF'S TASTING MENU

July 18, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Compressed Summer Melons, Kendall Farms Crème Fraîche,
Toasted Cashews, and Champagne "Granité"
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Young Delicata Squash, Celtuce "Lamelles,"
Santa Rosa Plums, and Pine Nuts

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pearson Farm Peaches, Tokyo Turnips,
and California Pistachios
(30.00 supplement)

BLACKENED MONTAUK TILEFISH

Green Strawberries, Creamed Romano Beans,
and Pastrami-Beet Emulsion

SCOTTISH LANGOUSTINES "POÊLÉES"

Cèpe Mushrooms, Brentwood Corn, Piedmont Hazelnuts,
and "Poireaux à la Vinaigrette"

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Cipollini Onions, Scallion Pesto,
and "Mousseline Soubise"

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM "SELLE D'AGNEAU"*

Fennel Bulb, Sungold Tomatoes,
and Saffron-Braised Chickpeas

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Corned Beef, Easter Egg Radishes, Salanova Lettuces,
Sweet Carrot Purée, and "Sauce Japonaise"
(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