

per se

CHEF'S TASTING MENU

July 19, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Gulf Shrimp Mousse, Bone Marrow "Pain Perdu,"
and Hen Egg Purée
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM "PARFAIT"

Michisk Farms Cantaloupe, Toasted Pine Nuts,
Celery Branch, and Nasturtium Flowers

HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

CHARCOAL-GRILLED FILLET OF MONTAUK TILEFISH

Serrano Ham, Snug Harbor Heritage Farm Young Scallions,
Shishito Peppers, and Green Tomato "Aguachile"

SLOW-COOKED MAINE SEA SCALLOP

Summer Squash, Sweet Carrot Purée, Spiced Cashews,
and Preserved Yuzu Emulsion

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

LIBERTY FARM PEKIN DUCK BREAST*

Andy's Orchard Cherries, Cocktail Artichokes,
Marcona Almonds, and "Sauce Périgourdine"

HAND-CUT "TAGLIATELLE"

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

MARCHO FARMS VEAL "EN CRÉPINETTE"*

Chanterelle Mushrooms "à la Grecque," Brentwood Corn,
Wilted Arrowleaf Spinach, and "Sauce Bordelaise"

100 DAY DRY-AGED BEEF RIB-EYE*

Persian Cucumbers, Badger Flame Beets, "Borscht,"
and Horseradish-Scented Crème Fraîche
(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