

per se

CHEF'S TASTING MENU

July 25, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Citrus-Cured Fluke "Carpaccio," Hass Avocado Mousse,
and Cucumber "Vierge"
(60.00 supplement)

HERB-CRUSTED HOLLAND EGGPLANT

Greenmarket Tomatoes, Basil Oil,
and Charred Tomato "Aioli"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Andy's Orchard Nectarines, Fennel Bulb, California Pistachios,
and Aged Balsamic Vinegar
(30.00 supplement)

MONTAUK YELLOWFIN TUNA "À LA PLANCHA"*

"Pain de Campagne," Romano Bean "Escabèche,"
and Picholine Olives

BUTTER-POACHED MAINE LOBSTER

Hawaiian Hearts of Peach Palm, Celery Branch "Ribbons,"
and Sweet Corn "Chowder"

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Diane St. Clair's Animal Farm Butter

MILK-FED YORKSHIRE PORCELET

Norwich Meadows Farm Summer Squash, Shishito Peppers,
and Hobbs Shore's Bacon Gastrique

HAND-CUT "CAPELLINI"

Wilted Pea Shoots, "Parmigiano-Reggiano,"
and Shaved Australian Black Winter Truffles
(125.00 supplement)

ELYSIAN FIELDS FARM LAMB*

"Pommes Purée," Broccoli Florettes,
and "Sauce Pimentón"

100 DAY DRY-AGED BEEF RIB-EYE*

Slow-Roasted Ruby Beets, Marinated Napa Cabbage,
and "Borscht"
(100.00 supplement)

MAPLEBROOK FARMS "BURRATINI"

Brioche Melba, Preserved Ramps,
and Arugula "Pesto"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED