

per se

CHEF'S TASTING MENU

July 26, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Summer Melons, Hass Avocado,
and Finger Lime
(60.00 supplement)

MAGIC MYRNA POTATOES

Marinated Pole Beans, Compressed Lettuces,
Spiced Almonds, and Hen Egg Purée

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TARTELETTE"

Glazed Brooks Cherries, Ruby Beets,
and Toasted Pistachios
(30.00 supplement)

"SASHIMI" OF MONTAUK FLUKE*

Greenmarket Plums, Hawaiian Hearts of Peach Palm,
and Serrano Chilies

CHARCOAL-GRILLED HAWAIIAN ABALONE

Norwich Meadows Farm Summer Squash, Snow Peas,
and Sesame "Mousseline"

"BREAD AND BUTTER"

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

THOMAS FARM PIGEON*

Poached Rhubarb, Tokyo Turnips, Piedmont Hazelnuts,
and Elysium Jus

"MACARONI AND CHEESE"

Hand-Cut "Ditalini," Parmesan "Mousseline,"
and Shaved Australian Black Winter Truffles
(125.00 supplement)

MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"*

Chanterelle Mushrooms, Crispy Artichoke, Roasted Radishes,
and Meyer Lemon Gastrique

100 DAY DRY-AGED BEEF*

Corned Beef "Pierogi," Napa Cabbage, "Soubise,"
and Whole Grain Mustard Jus
(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