

per se

CHEF'S TASTING MENU

August 12, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Demi-Sec" Ruby Beets, Hass Avocado Sorbet,
and Sunchoke "Aioli"
(60.00 supplement)

"POIREAUX À LA VINAIGRETTE"

Hen Egg "Terrine," Pickled Celery Branch,
and Black Winter Truffle "Ravigote"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Frog Hollow Farm Peaches, Young Fennel Bulb,
Greek Yogurt, and Peanut Brittle
(30.00 supplement)

CITRUS-CURED JAPANESE HIRAMASA*

Summer Melons, Preserved Ginger, African Blue Basil,
and Young Coconut "Vierge"

CHARCOAL-GRILLED MAINE LOBSTER

Creamed Romano Beans, Jimmy Nardello Peppers,
and Pimentón Emulsion

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped "Lardo"

MILK-FED YORKSHIRE PORCELET

Norwich Meadows Farm Sweet Corn, Violette de Bordeaux Figs,
and Piedmont Hazelnuts

HAND-CUT "TAGLIATELLE"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Marinated Sungold Tomatoes, Roasted Eggplant, Greenmarket Squash,
and Armando Manni Extra Virgin Olive Oil

SIRLOIN OF MIYAZAKI WAGYU*

Marble Potatoes, Morel Mushrooms,
Caraflex Cabbage, and "Steak Sauce"
(100.00 supplement)

MAPLEBROOK FARMS "BURRATINI"

Compressed Nectarine, Frisée Lettuce,
and Toasted Pine Nuts

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED