

per se

CHEF'S TASTING MENU

August 19, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Marinated Lobster Knuckles, Poached Quail Egg,
and Wilted Arrowleaf Spinach
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

"Jamón Ibérico," Marcona Almonds,
and Summer Melon "Vierge"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Candy Snap Grapes, Young Fennel, Candied Walnuts,
and Kendall Farms Crème Fraîche
(30.00 supplement)

"PAVÉ" OF YELLOWFIN TUNA*

"Pain de Campagne," Norwich Meadows Farm Carrots,
French Leeks, and "Escabèche"

MAINE SEA SCALLOP "POÊLÉ"*

Snug Harbor Heritage Farm Welsh Onions, Brentwood Corn,
and Murray Family Farms Cherries

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped "Lardo"

DIAMOND H RANCH QUAIL BREAST

Hakurei Turnips, Petite Bok Choy,
and Pine Nut Vinaigrette

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Charred Shishito Pepper "Pain Perdu," Greenmarket Squash,
and Pole Beans "à la Plancha"

SIRLOIN OF MIYAZAKI WAGYU*

"Pommes Purée," Matsutake Mushrooms,
Caraflex Cabbage, and "Steak Sauce"
(100.00 supplement)

MAPLEBROOK FARMS "BURRATINI"

Nectarine "Relish" and Pea Shoots

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED