

per se

CHEF'S TASTING MENU

August 23, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Hobbs Shore's Bacon "Émincé," Sweet Corn "Royale,"
and Celery Branch
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Greenmarket Peaches, Hass Avocado Mousse,
Easter Egg Radishes, and Spiced Cashews

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Granny Smith Apples, Pearson Farm Pecans,
Fennel Bulb, and Greek Yogurt
(30.00 supplement)

MONTAUK YELLOWFIN TUNA "À LA PLANCHA"*

Sungold Tomatoes, Jimmy Nardello Peppers,
Persian Cucumbers, and Bonito "Vierge"

BUTTER-POACHED MAINE LOBSTER

"Gnocchi à la Parisienne," Cocktail Artichokes,
and Black Winter Truffle Emulsion

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped "Lardo"

LIBERTY FARM PEKIN DUCK BREAST*

Roasted Cauliflower, Black Mission Figs,
and Piedmont Hazelnut Jus

MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"*

Summer Squash, "Ragoût" of Pole Beans,
Garlic Scapes, and Burnt Lemon Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Bone Marrow "Pain Perdu," Perilla "Pudding," Glazed Broccoli,
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

MAPLEBROOK FARMS "BURRATINI"

Nectarine "Relish," Pea Shoots,
and Toasted Pine Nuts

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED