

per se

CHEF'S TASTING MENU

August 24, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Compressed Summer Melons, Yellowfin Tuna "Tartare,"
Finger Limes, and Yuzu Purée
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

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

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Granny Smith Apples, per se Granola, Pink Peppercorn Yogurt,
and California Pistachios
(30.00 supplement)

HERB-CRUSTED PORTUGUESE ROUGET

Sungold Tomatoes, Picholine Olive Tapenade,
Preserved Garlic, and Italian Parsley Oil

MAINE SEA SCALLOP "À LA PLANCHA"*

Sweet Corn "Pudding," Charred Scallions,
and Fig-Chocolate Emulsion

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped "Lardo"

MILK-FED YORKSHIRE PORCELET

Braised Swiss Chard, Aji Dulce Peppers,
and Cider Vinegar "Gastrique"

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

"Ragoût" of Pole Beans, Hobbs Shore's Bacon,
Pickled Celery, and Steak Sauce

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Rissoléés," Wilted Arrowleaf Spinach,
Chanterelle Mushrooms, and "Sauce Bordelaise"
(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