

per se

CHEF'S TASTING MENU

August 25, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Yellowfin Tuna "Tartare," Persian Cucumbers,
and Preserved Ginger
(60.00 supplement)

"ARTICHAUTS BARIGOULE"

Cauliflower Florettes, Fairytale Eggplant,
Niçoise Olives, and "Pain de Campagne"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Peanut "Brittle," Buckwheat "Tuile,"
Candy Cot Grapes, and Celery Branch
(30.00 supplement)

CITRUS-CURED HIRAMASA*

Hass Avocado, Hawaiian Hearts of Peach Palm,
Compressed Radishes, and Coconut "Vierge"

NORWEGIAN LANGOUSTINES "POÊLÉES"

Matsutake Mushrooms, Sweet Carrots,
and Hakurei Turnips

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped "Lardo"

MILK-POACHED FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Brentwood Corn, Crispy Shallots,
and Chanterelle Mushrooms

ELYSIAN FIELDS FARM LAMB*

"Soffrito" Braised Summer Pole Beans, Espelette Spiced Almonds,
and Rosemary-Garlic "Pudding"

MARCHO FARMS "RIS DE VEAU"

"Pommes Rissoléés," Melted Leeks,
and Sauce "Périgourdine"

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