

per se

CHEF'S TASTING MENU

August 26, 2019

"OYSTERS AND PEARLS"

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

GULF SHRIMP "COCKTAIL"

Celery Branch, San Marzano Tomato "Marmalade,"
and Royal Ossetra Caviar*
(60.00 supplement)

COMPRESSED SUMMER MELONS

Hawaiian Hearts of Peach Palm, Greenmarket Cucumbers, Marcona Almonds,
and Kendall Farms Crème Fraîche

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Thomcord Grapes, Virginia Peanuts,
and Pink Peppercorn-Scented Greek Yogurt
(30.00 supplement)

YELLOWFIN TUNA "À LA PLANCHA"*

"Pain de Campagne," Cauliflower Florettes,
Sweet Peppers, and "Romesco"

CHARCOAL-GRILLED NORWEGIAN LANGOUSTINES

"Pommes Purée," Melted Holland Leeks,
and "Crème de Crustacés"

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped "Lardo"

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Crispy Cipollini Onions, Wilted Arrowleaf Spinach,
and Brown Butter "Mousseline"

ELYSIAN FIELDS FARM "SELLE D'AGNEAU"*

Fairy Tale Eggplant, Cocktail Artichokes,
and Armando Manni Extra Virgin Olive Oil

SIRLOIN OF MIYAZAKI WAGYU*

Bone Marrow "Pain Perdu," Glazed Broccoli, Tokyo Turnips,
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