

per se

CHEF'S TASTING MENU

August 28, 2019

"OYSTERS AND PEARLS"

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

GULF SHRIMP "COCKTAIL"

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

SALAD OF GREENMARKET RADISHES

Hen Egg "Terrine," Hass Avocado, Salanova Lettuces,
and Sunflower Seed Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

per se Granola, Candy Cot Grapes, Compressed Celtuce,
Milk "Tuile," and Pink Peppercorn-Scented Yogurt
(30.00 supplement)

SLOW-COOKED STEELHEAD TROUT*

Sungold Tomatoes, Aji Dulce Peppers,
and Persian Cucumbers

BUTTER-POACHED MAINE LOBSTER

Melted Welsh Onions, Piedmont Hazelnuts,
and Fig-Chocolate Emulsion

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped "Lardo"

MILK-FED YORKSHIRE PORCELET

Chanterelle Mushrooms, Sweet Corn "Cromesquis,"
Creamed Spinach, and Blackstrap Molasses

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Russet Potato "Gnocchi," Tokyo Turnips, "Ragoût" of Pole Beans,
and Crispy Garlic Scapes

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Matsutake Mushrooms, Cipollini Onions,
Ruby Beets, and "Borscht"
(100.00 supplement)

MAPLEBROOK FARMS "BURRATINI"

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

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED