

per se

CHEF'S TASTING MENU

August 31, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Hass Avocado Mousse, California Pistachios,
and Brioche Melba
(60.00 supplement)

HERB-ROASTED DELICATA SQUASH

Hawaiian Hearts of Peach Palm, Pickled Fennel Bulb,
Toasted Pine Nuts, and Nasturtium "Pesto"

"TARTELETTE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Sour Cherry Purée, Easter Egg Radishes,
English Walnuts, and Greek Yogurt
(30.00 supplement)

"PAVÉ" OF ATLANTIC BLACK SEA BASS

Marble Potato "Confit," Picholine Olives,
and "Tonnato" Emulsion

MAINE LOBSTER "À LA PLANCHA"

Sweet Corn "Ragoût," Chanterelle Mushrooms,
and Compressed Scallions

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped "Lardo"

THOMAS FARM PIGEON*

Piedmont Hazelnuts, Tokyo Turnips,
and Black Mission Figs

ELYSIAN FIELDS FARM LAMB "SELLE D'AGNEAU"*

"Piperade," Fairy Tale Eggplant, Ají Dulce Peppers,
and Pimentón Jus

100 DAY DRY-AGED BEEF RIB-EYE*

Matsutake Mushrooms, Broccoli Florettes,
and "Gremolata Vinaigrette"
(100.00 supplement)

MAPLEBROOK FARMS "BURRATINI"

Cherry Tomatoes, Serrano Ham, "Pain de Campagne,"
and Armando Manni Extra Virgin Olive Oil

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED