

per se

CHEF'S TASTING MENU

September 3, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Crème Fraîche "Panna Cotta," Hokkaido Sea Urchin,
and Preserved Green Strawberries
(60.00 supplement)

SALAD OF BADGER FLAME BEETS

Greengage Plums, California Pistachios,
and Hass Avocado Mousse

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oregon Huckleberries, Compressed Celtuce,
English Walnuts, and Greek Yogurt
(30.00 supplement)

"SASHIMI" OF JAPANESE HIRAMASA*

Persian Cucumbers, Pickled Celery Branch,
and Spiced Citrus "Vierge"

SLOW-COOKED MAINE SEA SCALLOP

Black Mission Figs, Sweet Corn Kernels, Toasted Almonds,
and "Beurre Noisette"

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped "Lardo"

DEVIL'S GULCH RANCH POUSSIN

Chanterelle Mushrooms, Greenmarket Scallions,
and "Jus de Volaille"

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*

Pink Blush Tomatoes, Fairytale Eggplant, Genovese Basil Oil,
and Red Pepper "Gastrique"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Yukon Gold Potato "Mille-Feuille," Glazed Broccoli,
Cipollini Onions, and "Steak Sauce"
(100.00 supplement)

MAPLEBROOK FARMS "BURRATINI"

Pea Shoots, Nectarine "Relish,"
and Pine Nut Vinaigrette

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED