

per se

CHEF'S TASTING MENU

September 13, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Hokkaido Sea Urchin "Panna Cotta," Toasted Brioche,
Finger Lime, and Yuzu-Scented Crème Fraîche
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Yellow Wax Beans, Easter Egg Radishes, Asian Pear,
and "Green Goddess" Dressing

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Celery Branch, Roasted Beets, Greek Yogurt,
and Celery Seed Mustard
(30.00 supplement)

CONFIT FILLET OF MONTAUK SWORDFISH

Pink Blush Tomatoes, Ají Dulce Peppers, Sweet Corn,
and Spiced Tomato "Consommé"

HERB-CRUSTED MAINE LOBSTER

Serrano Ham, Marble Potatoes, Summer Squash Purée,
and Pecorino Romano "Mousseline"

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped "Lardo"

LIBERTY FARM PEKIN DUCK BREAST*

Tokyo Turnips, Frisée Lettuce, Candied Pecan "Streusel"
and Oregon Huckleberry Jus

MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"*

Anson Mills Farro Verde, Chanterelle Mushrooms,
Granny Smith Apples, and Burnt Meyer Lemon Jus

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF*

Bone Marrow "Pain Perdu," Hen-of-the-Woods Mushrooms,
Cipollini Onions, and "Sauce Bordelaise"
(100.00 supplement)

MAPLEBROOK FARMS "BURRATINI"

Stewed Black Mission Figs, Young Fennel Bulb, Pine Nuts,
and Aged Balsamic Vinegar

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED