

per se

CHEF'S TASTING MENU

September 17, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Feuille de Brick," Hiramasa "Tartare," Granny Smith Apples,
and Soy Bean "Panna Cotta"
(60.00 supplement)

SALAD OF GREENMARKET TOMATOES

"Pain de Campagne" Melba, Easter Egg Radishes,
Pickled Corn, and Charred Avocado Purée

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Celery Branch, Candy Snap Grapes, English Walnut "Streusel,"
and Kendall Farms Crème Fraîche
(30.00 supplement)

HERB-CRUSTED MEDITERRANEAN LUBINA

"Ragoût" of Pole Beans, Pearl Onions, French Leeks,
and Whole Grain Mustard

SLOW-COOKED SCOTTISH LANGOUSTINE

Maine Sea Urchin, Habanada Peppers, Summer Melon "Vierge,"
and Serrano Ham "Mousseline"

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Diane St. Clair's Animal Farm Butter

MILK-POACHED FOUR STORY HILL FARM "POULARDE"

Chanterelle Mushrooms, Creamed Welsh Onions,
and Piedmont Hazelnut Jus

ELYSIAN FIELDS FARM LAMB*

"Panisse" Croûtons, Cocktail Artichokes, Persian Cucumbers,
and Smoked Eggplant Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Corned Beef "Tortellini," Savoy Cabbage, Ruby Beets,
and "Sauce Choucroute"
(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