

per se

CHEF'S TASTING MENU

September 18, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Brioche Melba, Fines Herbes,
and Lovage "Panna Cotta"
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM BEETS

Holland Leeks, Greenmarket Radicchio,
and Horseradish-Scented Crème Fraîche

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Celery Branch, Candy Snap Grapes,
Marcona Almonds, and Greek Yogurt
(30.00 supplement)

CHARCOAL-GRILLED SPANISH MACKEREL*

Hawaiian Hearts of Peach Palm, Welsh Onions,
and Beech Mushroom Vinaigrette

BUTTER-POACHED MAINE LOBSTER

Sweetbread "Raviolo," Creamed Savoy Cabbage,
and "Sauce Américaine"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Cornbread "Pain Perdu," Wilted Arrowleaf Spinach,
Sweet Corn "Ragoût," and "Potlikker" Jus

ELYSIAN FIELDS FARM "SELLE D'AGNEAU"*

Marinated Sungold Tomatoes, Summer Pole Beans,
and Meyer Lemon Gastrique

SIRLOIN OF MIYAZAKI WAGYU*

Hobbs Shore's Bacon, "Pommes Duchesse,"
Gem Lettuces, and "Steak Sauce"
(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