

per se

CHEF'S TASTING MENU

September 19, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Santa Barbara Sea Urchin, Brioche Melba, Compressed Celtuce,
and Sunchoke "Panna Cotta"
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM BEETS

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

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

CHARCOAL-GRILLED MEDITERRANEAN LUBINA

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

MAINE LOBSTER "À LA PLANCHA"

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," Sweet Corn "Ragoût,"
and Wilted Arrowleaf Spinach

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Marinated Pink Blush Tomatoes, Summer Pole Beans,
and Meyer Lemon Gastrique

"PAVÉ" 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