

per se

CHEF'S TASTING MENU

September 21, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Gulf Shrimp "Bisque," French Leeks,
and Kendall Farms Crème Fraîche
(60.00 supplement)

SALAD OF COMPRESSED ASIAN PEAR

Crispy Shiitake Mushrooms, Celery Root,
Spiced Cashews, and Sunchoke Purée

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TARTELETTE"

Candy Snap Grapes, Easter Egg Radishes,
Candied Peanuts, and Greek Yogurt
(30.00 supplement)

CITRUS-CURED MONTAUK FLUKE*

Matsutake Mushrooms, Granny Smith Apples,
and Butternut Squash Vinaigrette

BUTTER-POACHED MAINE LOBSTER

Ruby Beets, Melted Celery Branch,
"Soubise," and Pastrami Emulsion

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped "Lardo"

THOMAS FARM PIGEON*

Sweet Corn "Galette," Cipollini Onions,
Glazed Celtuce, and "Périgourdine"

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*

Caraflex Cabbage, Greenmarket Peppers,
Tokyo Turnips, and "Sauce Laitue"

100 DAY DRY-AGED BEEF RIB-EYE*

Dry-Aged Beef "Chorizo," Sunny-Side Up Quail Egg,
"Pommes Purée," and Marinated Sungold Tomatoes
(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