

per se

CHEF'S TASTING MENU

September 23, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Dégustation de Topinambours"
(60.00 supplement)

SALAD OF MARBLE POTATOES

Purple Top Turnips, Pickled Mustard Seeds,
and Slow-Cooked Hen Egg Purée

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Sweet Corn "Pudding," Celery Branch, Piedmont Hazelnuts,
and Vanilla-Scented Crème Fraîche
(30.00 supplement)

CHARCOAL-GRILLED MEDITERRANEAN LUBINA

Cherry Belle Radishes, Persian Cucumbers, Hass Avocado,
and Granny Smith Apple "Vierge"

BUTTER-POACHED MAINE LOBSTER

Melted Savoy Cabbage, Ruby Beets,
and Pastrami Emulsion

"BREAD AND BUTTER"

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

MILK-FED YORKSHIRE PORCELET

Crispy Shiitake Mushrooms, Asian Pears,
Spiced Walnuts, and Celery Root Cream

PRIME-RIB OF ELYSIAN FIELDS FARM LAMB*

Marinated Pole Beans, Cocktail Artichokes,
Habanada Peppers, and "Jus Pimentón"

"PAVÉ" OF MIYAZAKI WAGYU*

Bresaola "Pain Perdu," 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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness