

per se

CHEF'S TASTING MENU

September 24, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Nori-Scented "Feuille de Brick," Damson Plums,
and Soft Tofu "Panna Cotta"
(60.00 supplement)

HERB-CRUSTED FAIRY TALE EGGPLANT

Marinated Tomatoes, Greenmarket Peppers,
and Preserved Ramp "Aioli"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Moon Drop Grapes, Pearson Farm Pecan "Streusel,"
and Condensed Milk Purée
(30.00 supplement)

CHARCOAL-GRILLED MEDITERRANEAN LUBINA

Celery Branch, Pickled Savoy Cabbage,
and Pastrami Emulsion

MAINE SEA SCALLOP "POËLÉE"*

Veal "Bacon," Georgia Candy Squash, Granny Smith Apples,
and "Sauce Suprême"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "POULARDE"

"Pommes Purée," Pearl Onions,
and "Mousseline aux Fines Herbes"

PRIME-RIB OF ELYSIAN FIELDS FARM LAMB*

Cranberry Bean "Tortellini," Chanterelle Mushrooms,
Sweet Corn, and "Jus Pimentón"

SIRLOIN OF MIYAZAKI WAGYU*

Beef Fat "Pain Perdu," Shiitake Mushrooms,
Tokyo Turnips, 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