

per se

CHEF'S TASTING MENU

September 25, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Veal "Bacon," Hand-Cut "Capellini,"
Quail Egg Yolk, and Pea Shoots
(60.00 supplement)

SLOW-COOKED GREENMARKET RED CABBAGE

Compressed Tokyo Turnips, Preserved Ginger,
Spiced Cashews, and Soft Tofu Purée

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Candy Snap Grapes, Celery Branch, Candied Virginia Peanuts,
and Kendall Farms Crème Fraîche
(30.00 supplement)

CHARCOAL-GRILLED SPANISH MACKEREL*

"Pain de Campagne," Serrano Ham "Ribbons," Sungold Tomatoes,
and "Chimichurri"

MAINE SEA SCALLOP "POËLÉE"*

"Pommes Purée," Glazed Celtuce,
and Lobster-Sweet Corn Chowder

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Chanterelle Mushrooms, Gem Lettuces,
and "Sauce Anchoïade"

ELYSIAN FIELDS FARM LAMB*

Pole Beans, Habanada Peppers, Crispy Garlic Chips,
and "Sauce Pimentón"

SIRLOIN OF MIYAZAKI WAGYU*

Beef Fat "Pain Perdu," Wilted Arrowleaf Spinach, Cipollini Onions,
and Rosemary-Balsamic Jus
(100.00 supplement)

MAPLEBROOK FARMS "BURRATINI"

Stewed Black Mission Figs, Young Fennel Bulb,
and Pine Nut Vinaigrette

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED