

per se

CHEF'S TASTING MENU

September 28, 2019

"OYSTERS AND PEARLS"

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

CAULIFLOWER "PANNA COTTA"
Island Creek Oyster Glaze, Brioche Melba,
and Royal Ossetra Caviar*
(60.00 supplement)

SALAD OF PERSIAN CUCUMBERS
Hawaiian Hearts of Peach Palm, Sungold Tomatoes,
Easter Egg Radishes, and Bonito Gelée

HUDSON VALLEY MOULARD DUCK FOIE GRAS
Granny Smith Apples, Celery Branch,
English Walnuts, and Greek Yogurt
(30.00 supplement)

MEDITERRANEAN LUBINA "EN PICCATA"
Marinated Cocktail Artichokes, Gold Bar Squash,
and "Beurre Blanc"

MAINE SEA SCALLOP "POÊLÉE"*
Marble Potatoes, Greenmarket Peppers,
Sweet Corn, and Preserved Ramp "Aïoli"

"BREAD AND BUTTER"
Caramelized Tomato English Muffin and Diane St. Clair's Animal Farm Butter

STARDUST FARM PIGEON*
Flowering Quince Purée, Candied Piedmont Hazelnuts,
Cipollini Onions, and "Sauce Périgourdine"

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*
Crispy Polenta "Croûtons," Chanterelle Mushrooms,
Yellow Wax Beans, and Ranch Jus

MARCHO FARMS "RIS DE VEAU"
"Campanelle," Petite Carrots, Gem Lettuces,
and Simmental Beef Brisket "Marmalade"

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