

per se

CHEF'S TASTING MENU

September 30, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Hokkaido Sea Urchin, Granny Smith Apples,
and Kendall Farms Crème Fraîche
(60.00 supplement)

SALAD OF GREENMARKET TOMATOES

"Pain de Campagne," Easter Egg Radishes,
and Hass Avocado Mousse

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Celery Branch, Candied Virginia Peanuts,
Concord Grape Gelée, and Greek Yogurt
(30.00 supplement)

"PAVÉ" OF MEDITERRANEAN LUBINA

Fairy Tale Eggplant, Marcona Almonds,
Meyer Lemon, and Garlic Cream

HERB-CRUSTED MAINE LOBSTER

Marinated Cocktail Artichokes, Habanada Peppers,
and Saffron Emulsion

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Wilted Arrowleaf Spinach, Caramelized Sunchoke Purée,
and Pearson Farm Pecan Vinaigrette

SLOW-ROASTED SIMMENTAL "COLLIER DE BŒUF"

"Pommes Fondant," Hen-of-the-Woods Mushrooms,
Glazed Sweet Carrots, and "Steak Sauce"

SIRLOIN OF MIYAZAKI WAGYU*

Veal "Bacon," Sweet Corn "Porridge,"
and "Sauce Bordelaise"
(100.00 supplement)

MAPLEBROOK FARMS "BURRATINI"

Stewed Black Mission Figs, Fennel Bulb,
and Toasted Pine Nuts

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED