

per se

CHEF'S TASTING MENU

March 17, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

"Rillettes" of Smoked Sablefish, Toasted Bagel,
and Scallion "Emincé"
(60.00 supplement)

SALAD OF MARINATED FENNEL BULB

California Rhubarb, Compressed Frisée,
and Stinging Nettle Purée

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Muscat Grapes, Heirloom Celery,
"Peanut Brittle," and Kendall Farms Crème Fraîche
(30.00 supplement)

"SASHIMI" OF JAPANESE HAMACHI*

Cured Trout Roe, Persian Cucumbers, Granny Smith Apples,
and Preserved Horseradish Vinaigrette

CHARCOAL-GRILLED PACIFIC ABALONE

Serrano Ham, "Moule à la Plancha," Cracked Koshihikari Rice,
and Wilted Spring Onions

"BREAD AND BUTTER"

"Pain de Seigle aux Fruits Secs" and Diane St. Clair's Animal Farm Butter

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Holland White Asparagus "Pudding," Sugar Snap Peas,
and Marcona Almond Jus

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles
(125.00 supplement)

MARCHO FARMS NATURE-FED VEAL "WELLINGTON"*

Glazed Nantes Carrots, Creamed Arrowleaf Spinach,
and "Sauce Bordelaise"

100 DAY DRY-AGED BEEF RIB-EYE*

Cauliflower Mushrooms, Caramelized Green Garlic,
and "Steak Sauce"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED