

per se

CHEF'S TASTING MENU

March 25, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Hamachi "Tartare," Granny Smith Apples, "Feuille de Brick,"
and Yuzu Crème Fraîche
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Meiwa Kumquats, Persian Cucumbers, Candied Cashews,
and Vadouvan Curry Gastrique

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Hakurei Turnips,
Celery Branch, and White Chocolate Purée
(30.00 supplement)

CONFIT FILLET OF MEDITERRANEAN LUBINA

Chickpea "Persillade," Sacramento Delta Green Asparagus,
Lime Radishes, and Noilly Prat Emulsion

STONINGTON SEA SCALLOP "POËLÉE"*

"Petite Pois à la Française," Hobbs Shore's Bacon,
and "Mousseline Paloise"

"BREAD AND BUTTER"

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

MILK-FED YORKSHIRE PORCELET

Yukon Gold Potato Batons, Salsify Root,
Frisée Lettuce, and Brown Butter Jus

HAND-CUT "TAGLIATELLE"

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

SADDLE OF ELYSIAN FIELDS FARM LAMB*

Morel Mushrooms, Wilted Arrowleaf Spinach,
Nantes Carrots, and "Sauce Bordelaise"

100 DAY DRY-AGED BEEF RIB-EYE*

Toasted Barley, Preserved Ramps,
and Spanish Caper Jus
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED