

per se

CHEF'S TASTING MENU

March 28, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Squid Ink Tempura, Persian Cucumber Gelée,
Finger Limes, and Hass Avocado Mousse
(60.00 supplement)

OAT-CRUSTED GRANNY SMITH APPLE "FONDANTE"

Hakurei Turnips, Roasted Cashews, Young Fennel Bulb,
and Snug Harbor Heritage Farm Honey

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Heirloom Celery Branch,
Sicilian Pistachios, and Condensed Milk Coulis
(30.00 supplement)

"TARTARE" OF MONTAUK FLUKE*

"Feuille de Brick," Holland White Asparagus,
and Scallion "Aioli"

MAINE DIVER SEA SCALLOP "POËLÉE"*

Norwich Meadows Farm Radishes, Morel Mushrooms, and Braised Kombu

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Sacramento Delta Green Asparagus, Pickled Green Tomatoes, and "Ranch" Jus

HAND-CUT "TAGLIATELLE"

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

SADDLE OF MARCHO FARMS NATURE-FED VEAL*

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

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Rissolées," Sweet Carrots,
and Caramelized Green Garlic
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED