

per se

CHEF'S TASTING MENU

March 8, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Dungeness Crab, Slow-Cooked Hen Egg,
"Feuille de Brick," and Persian Cucumbers
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Norwich Meadows Farm Carrots, Petite Radishes,
Green Garlic, and Carrot Top "Pesto"

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Royal Blenheim Apricots, Young Fennel Bulb,
and Piedmont Hazelnuts
(30.00 supplement)

HERB-ROASTED ATLANTIC MONKFISH

"Dégustation de Petits Pois" and "Sauce Suprême Rouge"

MAINE SEA SCALLOP "POËLÉ"*

Holland White Asparagus, Snap Dragon Apples,
Savoy Cabbage, and Brown Butter Emulsion

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Broccoli Florettes, Cabot Cheddar "Mousseline,"
and Meyer Lemon Jus

"CARNAROLI RISOTTO BIOLOGICO"

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

BACON-WRAPPED BROKEN ARROW RANCH ANTELOPE*

Black Trumpet Mushrooms, Brussels Sprouts "Émincé,"
Parsnip Purée, and "Cinq Épices"

100 DAY DRY-AGED BEEF RIB-EYE*

Yukon Gold Potato "Fondant," Wilted Arrowleaf Spinach,
and "Sauce Bordelaise"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED