

per se

CHEF'S TASTING MENU

March 9, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Montauk Sea Scallop "Tartare," Pickled Pearl Onions,
Hass Avocado, and Espelette-Scented "Lavash"
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM

Norwich Meadows Farm Carrots, Celery Branch,
Meyer Lemon, and Carrot Top "Pesto"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

per se Granola, Poached Apricots, Marcona Almonds,
and Fennel "Tapenade"
(30.00 supplement)

CHARCOAL-GRILLED WILD SEA BREAM

Dungeness Crab "Fondue," Holland White Asparagus,
Green Garlic, and "Pain de Campagne"

HERB-CRUSTED PACIFIC ABALONE

Black Trumpet Mushrooms, Savoy Cabbage,
and "Sauce Suprême Rouge"

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

California Rhubarb, Fava Beans, Glazed Broccoli,
and Green Peppercorn Jus

"CARNAROLI RISOTTO BIOLOGICO"

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

MILLBROOK FARM VENISON "WELLINGTON"*

Brussels Sprouts "Émincé," Granny Smith Apples,
Parsnip Purée, and "Sauce Dijonnaise"

MARCHO FARMS "JOUÉ DE VEAU"

"Gnocchi à la Parisienne," English Peas, and "Soubise"

"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED