

per se

CHEF'S TASTING MENU

March 13, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Hobbs Shore's Bacon, Scallion "Blini,"
and Slow-Cooked Hen Egg
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Castelfranco Radicchio, Piedmont Hazelnut "Butter,"
Compressed Turnips, and Oro Blanco Grapefruit "Vierge"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Silk Road Nectarines, Pickled Fennel Bulb, English Walnuts,
and Tellicherry Peppercorn
(30.00 supplement)

GREEN WALK HATCHERY BROWNTROUT*

Thompson Grapes, Norwich Meadows Farm Winter Radishes,
and Toasted Almond Emulsion

MAINE SEA SCALLOP "POËLÉ"*

Holland White Asparagus, "Mousseline Noilly Prat,"
Fava Beans, and "Beurre Noisette"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Crispy Garnet Yams, Wilted Arrowleaf Spinach,
Cipollini Onions, and "Ranch Dressing"

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM "SELLE D'AGNEAU"*

Black Trumpet Mushrooms, Braised Swiss Chard,
Cocktail Artichokes, and Marsala Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Purée," Glazed Nantes Carrots,
English Peas, 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