

per se

CHEF'S TASTING MENU

March 15, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Trout "Rillettes," Hen Egg "Crêpe," Persian Cucumbers,
and Preserved Horseradish
(60.00 supplement)

"VELOUTÉ D'ASPERGES BLANCHES"

Hawaiian Hearts of Peach Palm, Celery Branch "Ribbons,"
Piedmont Hazelnuts, and Black Winter Truffle Purée

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TART"

Poached Rhubarb, Purple Top Turnips, Candied English Walnuts,
and Kendall Farms Crème Fraîche
(30.00 supplement)

SLOW-COOKED MONTAUK JOHN DORY

Citrus-Braised Fennel Bulb, Picholine Olives,
and Italian Parsley Emulsion

CHARCOAL-GRILLED PACIFIC ABALONE

Aji Dulce Peppers, Caramelized Green Garlic,
and Carrot Top "Pesto"

"BREAD AND BUTTER"

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

MILK-POACHED FOUR STORY HILL FARM "POULARDE"

Flowering Broccoli, Anson Mills Farro Verde, Spiced Peanuts,
and Szechuan Peppercorn "Mignonnette"

HAND-CUT "TAGLIATELLE"

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

MILLBROOK FARM VENISON "EN CROÛTE"*

Black Trumpet Mushrooms, Cocktail Artichokes,
and "Gastrique Béarnaise"

100 DAY DRY-AGED BEEF RIB-EYE*

"Pommes Anna," Wilted Arrowleaf Spinach,
and "Champignon de Paris"
(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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness