

per se

CHEF'S TASTING MENU

March 31, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Green Walk Hatchery Trout "Rillettes," Hen Egg Purée,
and "Everything Bagel" Crumble
(60.00 supplement)

HAWAIIAN HEART OF PEACH PALM "BAVAROIS"

Silk Road Nectarines, Purple Ninja Radishes,
Persian Cucumbers, and Hass Avocado

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Hakurei Turnips,
Pistachio "Dentelle," and "Beurre Noisette"
(30.00 supplement)

MONTAUK GOLDEN TILEFISH

"Pommes Rissolées," Pickled Celery Branch,
and San Marzano Tomato Emulsion

CHARCOAL-GRILLED SCOTTISH LANGOUSTINES

"Pain de Campagne," Cauliflower Florettes,
and Green Garlic "Escabèche"

"BREAD AND BUTTER"

Smoked Paprika "Parker House Roll" and Diane St. Clair's Animal Farm Butter

LIBERTY FARMS PEKIN DUCK BREAST*

Fava Beans, Wilted Ramps, Compressed Rhubarb,
and Piedmont Hazelnut Jus

MASCARPONE-ENRICHED ANSON MILLS POLENTA

"Cuisse de Poularde," Aged Parmesan,
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Morel Mushrooms, Pea Shoots,
and Whole Grain Mustard

"PAVÉ" OF MIYAZAKI WAGYU*

Caramelized Cipollini Onion, Arrowleaf Spinach,
Sweet Carrots, 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