

per se

CHEF'S TASTING MENU

April 14, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Sablefish "Rillettes," Rye Melba,
and Hen Egg Vinaigrette
(60.00 supplement)

"PEAS AND CARROTS"

Buttermilk "Panna Cotta," Sugar Snap Peas,
Confit Sweet Carrots, and Meyer Lemon

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Preserved Green Strawberries, Wild Fennel,
and Pearson Farm Pecan "Dentelle"
(30.00 supplement)

SLOW-COOKED PACIFIC HALIBUT

Black Trumpet Mushrooms, Glazed Fava Beans,
Roasted Ramps, and "Crème de Crustacés"

MAINE SEA SCALLOP "POËLÉ"*

Bone Marrow "Pudding," Green Almonds,
and "Mousseline Noilly Prat"

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Swiss Chard "Subric," Tokyo Turnips,
and Sweet Potato Purée

48 HOUR-BRAISED BEEF SHORT RIB

Cocktail Artichokes, Pickled Habanada Peppers,
Melted Green Garlic, and Serrano Ham

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Hasselback Potatoes, Broccolini Florettes,
Cipollini Onions, 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