

per se

CHEF'S TASTING MENU

April 25, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Citrus-Cured Montauk Fluke, Granny Smith Apples,
and Hass Avocado Mousse
(60.00 supplement)

CHILLED GREEN ASPARAGUS SOUP

Hawaiian Hearts of Peach Palm, Red Ribbon Arugula,
and Compressed Green Almonds

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Preserved Green Strawberries, Celery Branch Salad,
Pearson Farm Pecans, and BLiS Maple Syrup
(30.00 supplement)

HERB-ROASTED ATLANTIC MONKFISH

Easter Egg Radishes, Ramp Top "Mousseline,"
and Szechuan Peppercorn "Mignonnette"

SLOW-COOKED MAINE SEA SCALLOP*

English Peas, Morel Mushrooms,
and "Crème de Champignons"

"BREAD AND BUTTER"

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

THOMAS FARM PIGEON*

Caramelized Artichoke Purée, Piedmont Hazelnuts,
and Black Winter Truffle Emulsion

SNAKE RIVER FARMS KUROBUTA PORK LOIN*

Melted Green Garlic, Tokyo Turnips, Meyer Lemon,
and Whole Grain Mustard Jus

SIRLOIN OF MIYAZAKI WAGYU*

Yukon Gold Potato "Mille-Feuille," Broccoli Florettes,
Shishito Peppers, and Blackstrap Molasses
(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