

per se

CHEF'S TASTING MENU

May 2, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Coconut "Panna Cotta," Granny Smith Apples,
Green Almonds, and Vadouvan Curry Oil
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Petite Radishes, Pickled Pearl Onions,
and Kendall Farms Crème Fraîche

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Young Fennel Bulb,
and Candied Virginia Peanuts
(30.00 supplement)

MONTAUK BLACK BASS "CUIT À LA VAPEUR"

Fresno Chili Peppers, English Pea "Aguachile,"
and Armando Manni Extra Virgin Olive Oil

CORNMEAL-CRUSTED SOFT-SHELL CRAB

Fingerling Potatoes, Preserved Green Tomatoes,
and Ramp "Pesto"

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Hobbs Shore's Bacon, "Lentilles du Puy,"
Red Cabbage, and Green Garlic

MARCHO FARMS VEAL RIB-EYE "EN PERSILLADE"*

Sweetbread "Tortellini," Sacramento Delta Green Asparagus,
Morel Mushrooms, and "Gastrique Béarnaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Beef Short Rib "Marmalade," French White Asparagus,
Violet Artichokes, and "Jus Barigoule"
(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