

per se

CHEF'S TASTING MENU

May 4, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Granité au Champagne Rosé," Harry's Berries Strawberries,
and Kendall Farms Crème Fraîche
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Glazed Mulberries, Easter Egg Radishes,
Sugar Snap Peas, and Greek Yogurt

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Sequoia Cherries, Green Almond Hearts,
and Celery Branch "Ribbons"
(30.00 supplement)

SLOW-COOKED FILLET OF WILD PORTUGUESE ROUGET

"Dégustation" of Spring Garlic and "Sauce Suprême"

CHARCOAL-GRILLED MAINE SEA SCALLOP*

Marinated Garbanzo Beans, Tokyo Turnips,
and Green Strawberry "Aguachile"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Sacramento Delta Green Asparagus, Louisiana Crawfish Tails,
Cipollini Onions, and "Sauce Soubise"

ELYSIAN FIELDS FARM SPRING LAMB*

Thumbelina Carrots, Picholine Olives, Crispy Cocktail Artichokes,
and Armando Manni Extra Virgin Olive Oil

"PAVÉ" OF MIYAZAKI WAGYU*

Short Rib Marmalade, Koshihikari Rice, Hen Egg Crêpe,
and Szechuan Peppercorn "Mignonnette"
(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