

per se

CHEF'S TASTING MENU

May 5, 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)

HAWAIIAN HEART OF PEACH PALM "BAVAROIS"

California Hass Avocado, 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)

HERB-ROASTED ATLANTIC MONKFISH

"Dégustation" of Spring Garlic and Whole Grain Mustard Emulsion

CHARCOAL-GRILLED MAINE SEA SCALLOP*

"Pommes Purée," Speckled Romaine Lettuce,
Cocktail Artichokes, and "Sauce Barigoule"

"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, Glazed Pearl Onions,
and Louisiana Crawfish Jus

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Thumbelina Carrots, Marinated Picholine Olives,
and Armando Manni Extra Virgin Olive Oil

SIRLOIN 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