

per se

CHEF'S TASTING MENU

May 12, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Rosé Champagne "Granité," Preserved Green Strawberries,
and Whipped Kendall Farms Crème Fraîche
(60.00 supplement)

"SALADE VERTE"

Green Goddess "Panna Cotta," Granny Smith Apples,
Persian Cucumbers, and Fines Herbes

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Sequoia Cherries, Snug Harbor Heritage Farm Purplette Onions,
and Marcona Almond "Pudding"
(30.00 supplement)

"PAVÉ" OF WILD PORTUGUESE DAURADE

Sugar Snap Peas, Wilted Ramp Tops, Green Garlic,
and "Crème de Crustacés"

HERB-ROASTED MAINE SEA SCALLOP*

Cauliflower Purée, Piedmont Hazelnuts,
and "Beurre Noisette"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

King Trumpet Mushrooms "en Escabèche,"
Thumbelina Carrots, and Scallion Oil

48 HOUR-BRAISED BEEF SHORT RIB

Compressed Easter Egg Radishes, Broccoli Florettes,
Bone Marrow "Mousseline," and "Steak Sauce"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Aligot," Sacramento Delta Green Asparagus,
and Hobbs Shore's Bacon Gastrique
(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