

per se

CHEF'S TASTING MENU

May 15, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Rainbow Trout "Rillettes," French White Asparagus,
and Fines Herbes Emulsion
(60.00 supplement)

SALAD OF SLOW-ROASTED RUBY BEETS

Hawaiian Hearts of Peach Palm, Persian Cucumbers,
and "Green Goddess" Dressing

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Piedmont Hazelnuts,
and Celery Branch "Ribbons"
(30.00 supplement)

"PAVÉ" OF NOVA SCOTIA HALIBUT

Glazed Tokyo Turnips, Wilted Ramp Tops,
and Whole Grain Mustard

NORWEGIAN LANGOUSTINES "À LA PLANCHA"

Gnocchi "à la Parisienne," Savoy Spinach,
Fava Beans, and "Sauce Nantua"

"BREAD AND BUTTER"

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

DEVIL'S GULCH RANCH "SELLE DE LAPIN"*

Sweet Carrots, "Dégustation de Petits Pois,"
and Hobbs Shore's Bacon Gastrique

ELYSIAN FIELDS FARM LAMB*

"Saucisson à l'Ail," Preserved Green Tomatoes,
Garbanzo Beans, and Pickled Sultana Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Paillason," Easter Egg Radishes,
Hen Egg Purée, and "Steak Sauce"
(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