

per se

CHEF'S TASTING MENU

May 25, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Hass Avocado "en Gelée," Persian Cucumbers,
and Garden Dill
(60.00 supplement)

BRAISED HOLLAND LEEKS

Harry's Berries Strawberries, Marinated Fennel Bulb,
Toasted Pine Nuts, and Greek Yogurt

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Brooks Cherries, Tokyo Turnips,
and English Walnuts
(30.00 supplement)

SLOW-COOKED FILLET OF SCOTTISH SEA TROUT*

Hen Egg "Gribiche," Sacramento Delta Green Asparagus,
and Easter Egg Radishes

PAN-ROASTED MAINE LOBSTER

Pickled Ramp "Rémoulade" and Celery Branch "Ribbons"

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Gem Lettuces, Fried Green Tomatoes,
and "Thousand Island" Gastrique

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

"Twice Baked" Fingerling Potato, Bone Marrow "Pudding,"
and "Steak Sauce"

HERB-CRUSTED MARCHO FARMS "RIS DE VEAU"

Hand-Cut "Ditalini," Broccolini Florettes, San Marzano Tomato Jus,
and "Parmigiano-Reggiano"

"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED