

per se

CHEF'S TASTING MENU

May 30, 2019

"OYSTERS AND PEARLS"

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

"LOBSTER ROLL"

Brioche Melba, Celery "Rémoulade," Celery Branch,
and Royal Ossetra Caviar*
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
White Nectarines, Easter Egg Radishes, Sunchoke "Aïoli,"
and Toasted Sunflower Seeds

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Sequoia Cherries, Hakurei Turnips,
Crispy Oats, and Greek Yogurt
(30.00 supplement)

CONFIT FILLET OF DAY BOAT HALIBUT

Anson Mills Farro Verde, Wilted Ramp Tops,
and Shishito Peppers

MAINE SEA SCALLOP "POËLÉ"*

Melted Bok Choy, "Soubise," Young Scallions,
and Szechuan Peppercorn "Mignonnette"

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Pell Family Farm Strawberries, Piedmont Hazelnuts,
Young Leeks, and Rosemary-Balsamic Jus

MARCHO FARMS VEAL RIB-EYE*

"Pommes Purée," Sacramento Delta Green Asparagus,
Cèpe Mushrooms, and "Gastrique Béarnaise"

100 DAY DRY-AGED BEEF*

Beef Short Rib "Pain Perdu," Morel Mushrooms,
Red Spring Onions, 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