

per se

CHEF'S TASTING MENU

June 6, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Montauk Silver Hake and "Everything Bagel" Crumble
(60.00 supplement)

SALAD OF SLOW-ROASTED RUBY BEETS

Caramelized French Leeks, Kendall Farms Crème Fraîche,
English Walnuts, and Black Winter Truffle

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hobbs Shore's Bacon, Virginia Peanut "Butter,"
Tokyo Turnips, and Banana "Parisienne"
(30.00 supplement)

GREEN WALK HATCHERY RAINBOW TROUT*

Crispy Brioche, Sugar Snap Peas,
and Sweet Carrot-Ginger Emulsion

COCONUT-CRUSTED NORWEGIAN LANGOUSTINES

Cauliflower Florettes, Toasted Almonds,
and Navel Orange Gastrique

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Buckwheat Waffle, Compressed Blueberries,
Celery Leaves, and BLiS Maple Syrup

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Braised Lamb Neck "Raviolo," Marinated Cocktail Artichokes,
Morel Mushrooms, and Spring Garlic Confit

100 DAY DRY-AGED BEEF RIB-EYE*

Cornbread "Pain Perdu," Pearl Onions,
and Stewed Peaches
(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