

per se

CHEF'S TASTING MENU

June 7, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Miso-Glazed Pineapple, Macadamia Nuts,
and Sake "Grانيتé"
(60.00 supplement)

MARINATED PERSIAN CUCUMBERS

Compressed Sweet Carrots, Pickled Ramps,
and "Ranch Dressing"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Norwich Meadows Farm Ruby Beets, Young Fennel, Brooks Cherries,
and California Pistachio Vinaigrette
(30.00 supplement)

"PAVÉ" OF WILD PORTUGUESE "LOUP DE MER"

"Guanciaie," Hen Egg Purée, Celery Branch "Ribbons,"
and Burgundy Mustard Emulsion

MAINE SEA SCALLOP "À LA PLANCHA"*

Easter Egg Radishes, Charred Shishito Peppers,
Fava Beans, and "Sauce Pimentón"

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL

Mascarpone-Enriched Anson Mills Polenta, Scallion "Émincé,"
Fried Green Tomatoes, and Blackstrap Molasses

ELYSIAN FIELDS FARM SPRING LAMB*

"Collier d'Agneau," Morel Mushrooms,
Sugar Snap Peas, and Spring Garlic Confit

100 DAY DRY-AGED BEEF RIB-EYE*

"Bresaola," Oregon Cèpe Mushrooms, Hakurei Turnips,
and Red Wine Vinegar Jus
(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