

per se

CHEF'S TASTING MENU

June 8, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Rainbow Trout "Rillettes," Cucumber Gelée,
and "Everything Bagel" Melba
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

California Nectarines, Snug Harbor Heritage Farm Petite Radishes,
and Brokaw Avocado Mousse

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Norwich Meadows Farm Ruby Beets, Brooks Cherries,
and Toasted Pistachio Vinaigrette
(30.00 supplement)

SAUTÉED FILLET OF MONTAUK BUTTERFISH

Harry's Berries Haricots Verts, Sungold Tomatoes,
and "Billi Bi"

COCONUT-CRUSTED SOFT SHELL CRAB

Sugar Snap Peas, Spiced Peanuts,
and "Satay Sauce"

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Sunchoke "Rösti," Glazed Mulberry, Preserved Ramps,
and Szechuan Peppercorn "Mignonnette"

DEVIL'S GULCH RANCH POUSSIN

Chanterelle Mushrooms, Stewed Blueberries,
Cabbage Purée, and BLiS Maple Syrup
(Serves Two)

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

"Pommes Paillasson," Dry-Aged Beef "Lardo," Green Asparagus,
and Red Wine Vinegar Sauce

MARCHO FARMS "JOUE DE VEAU"

Marinated Cocktail Artichokes, Cauliflower Florettes,
Salanova Lettuces, and Moroccan Olive Jus

"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED