

per se

CHEF'S TASTING MENU

June 10, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Feuille de Brick," Smoked Trout "Rillettes,"
and Petite Welsh Onions
(60.00 supplement)

SALAD OF EASTER EGG RADISHES

Compressed Peaches, Marcona Almonds,
and Aged Balsamic Vinegar

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Stewed Blueberries, Piedmont Hazelnuts, Greek Yogurt,
and Toasted Oat "Tuile"
(30.00 supplement)

SLOW-COOKED DAY BOAT HALIBUT

Cauliflower Cream, Sugar Snap Peas,
and Meyer Lemon Emulsion

MAINE SEA SCALLOP "POÊLÉ"*

Roasted Garlic Scapes, Marinated Sungold Tomatoes,
and "Crème de Crustacés"

"BREAD AND BUTTER"

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

THOMAS FARM PIGEON*

Wilted Bok Choy, Preserved Ramps, Spiced Cashews,
and Szechuan Peppercorn "Mignonette"

MARCHO FARMS NATURE-FED VEAL RIBEYE*

"Joue de Veau," Oregon Cèpes,
and "Creamed Spinach"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Green Asparagus, Chanterelle Mushrooms,
and Brooks Cherry Gastrique
(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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness