

per se

CHEF'S TASTING MENU

June 11, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

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

SALAD OF FROG HOLLOW FARM PEACHES

Celery Branch Ribbons, English Walnuts,
Pickled Ramps, and Burgundy Mustard

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Granny Smith Apples, Ruby Beets,
and Piedmont Hazlenuts
(30.00 supplement)

HERB-ROASTED ATLANTIC MONKFISH

Cauliflower Cream, Arrowleaf Spinach,
and "Bordelaise"

BUTTERMILK-FRIED SOFTSHELL CRAB

Compressed Snow Peas, Virginia Peanuts,
Sweet Carrots, and "Satay Sauce"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Fingerling Potatoes, Salanova Lettuces, Green Asparagus,
and "Vin Jaune" Emulsion

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

"Merguez" Sausage, Charred Eggplant "Aïoli,"
"Panisse Croûtons," and Black Olive Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Cèpe Purée, Veal Cheek Barbajuan,
and Garlic Scapes
(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