

per se

CHEF'S TASTING MENU

June 15, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Bluefish "Paquet," Pickled Persian Cucumber,
"Feuille de Brick," and Horseradish Crème Fraîche
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Greenmarket Blueberries, English Walnuts,
and Marinated Fennel Bulb

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Brown Butter Corn Cake, Compressed Peaches,
and Pearson Farm Pecans
(30.00 supplement)

SAUTÉED FILLET OF MONTAUK BLACK BASS

Sungold Tomatoes, Romanesco Squash Purée, Crispy Garlic Scapes,
and Extra Virgin Olive Oil Emulsion

MAINE SEA SCALLOP "POËLÉ"*

Morel Mushrooms, Creamed Green Asparagus,
Brooks Cherries, and "Sauce Suprême"

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

California Mulberries, Fava Bean "Tapenade," Piedmont Hazelnuts,
and Whole Grain Mustard

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*

"Merguez," Sugar Snap Peas, Salanova Lettuces,
and "Sauce Charcutière"

100 DAY DRY-AGED BEEF RIB-EYE*

Cherry Belle Radishes, Glazed Cocktail Artichokes,
Shishito Pepper "Aioli," and Pimentón 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