

per se

CHEF'S TASTING MENU

June 16, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Bluefish "Paquet," Persian Cucumber,
and Horseradish Crème Fraîche
(60.00 supplement)

SALAD OF COCKTAIL ARTICHOKEs

Compressed Bok Choy, Sugar Snap Peas,
and Mustard Seed Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Mulberries, Cherry Belle Radishes, Piedmont Hazelnuts,
and Aged Cherry Balsamic Vinegar
(30.00 supplement)

MAINE DAY BOAT HALIBUT "EN PICCATA"

Summer Squash, Shishito Peppers,
and Noilly Prat Emulsion

NORWEGIAN LANGOUSTINES "À LA PLANCHA"

Morel Mushrooms, Pickled Blueberries,
and Smoked Turnip Cream

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Poached Brooks Cherries, Preserved Ramps,
Fava Beans, and "Sauce Soubise"

48 HOUR-BRAISED BEEF SHORT RIB

Sungold Tomatoes, Marinated Swiss Chard Stems,
Crispy Garlic Scapes, and "Gremolata Jus"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Slow-Cooked Sunchokes, Broccoli Florette,
and Szechuan Peppercorn "Mignonnette"
(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