

per se

CHEF'S TASTING MENU

June 17, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Yellowfin Tuna "Tartare," Slow-Cooked Hen Egg,
and "Feuille de Brick"
(60.00 supplement)

SALAD OF GREENMARKET SUMMER SQUASH

Charred Romano Beans, Pickled Eggplant,
and Marinated Picholine Olives

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Mulberries, Norwich Meadows Farm Beets,
Piedmont Hazelnuts, and Greek Yogurt
(30.00 supplement)

"PAVÉ" OF ATLANTIC MONKFISH

Melted Holland Leeks, Dill-Scented Crème Fraîche,
Savoy Cabbage, and Red Wine Gastrique

MAINE SEA SCALLOP "POËLÉ"*

Sweet Carrots, Sugar Snap Peas,
and "Crème de Crustacés"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Toasted Corn Cake, Pearson Farm Pecans, Glazed Brooks Cherries,
and "Sauce Suprême"

48 HOUR-BRAISED BEEF SHORT RIB

"Pommes Rissolées," Cocktail Artichokes,
Garlic Scapes, and "Chimichurri"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Hobbs Shore's Bacon, Chanterelle Mushrooms,
Tokyo Turnips, and Fried Green Tomatoes
(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