

per se

CHEF'S TASTING MENU

June 19, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Bluefish "Rillettes," Petite Welsh Onions,
and "Everything Bagel" Crumble
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM RUBY BEETS

Hawaiian Hearts of Peach Palm, Glazed Nectarines,
and Sunflower Seed Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Blueberries, Young Fennel,
Toasted Almonds, and Greek Yogurt
(30.00 supplement)

GREEN WALK HATCHERY RAINBOW TROUT*

Compressed Persian Cucumbers, Sugar Snap Peas,
and "Green Goddess" Dressing

HERB-ROASTED NORWEGIAN LANGOUSTINES

"Pommes Purée," Marinated Pole Beans,
and "Crème de Crustacés"

"BREAD AND BUTTER"

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

THOMAS FARM PIGEON*

Tokyo Turnips, Brooks Cherries, English Walnuts,
and "Sauce Périgourdine"

RICOTTA "AGNOLOTTI"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles
(125.00 supplement)

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

"Panisse" Croûtons, Greenmarket Tomatoes,
Crispy Garlic Scapes, and "Chimichurri"

SIRLOIN OF MIYAZAKI WAGYU*

Summer Squash "Paquet," Cauliflower Florettes,
Vadouvan Curry, and "Jus de Veau"
(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