

per se

CHEF'S TASTING MENU

June 26, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Feuille de Brick," Yellowfin Tuna "Tartare,"
and Toasted Sesame Seed Coulis
(60.00 supplement)

SALAD OF CHERRY TOMATOES

Green Tomato "Relish," Easter Egg Radishes,
and "Ranch Dressing"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Yellow Peaches, Celery Branch "Ribbons," Pearson Farm Pecans,
and Kendall Farms Crème Fraîche
(30.00 supplement)

GREEN WALK HATCHERY RAINBOW TROUT*

Compressed Persian Cucumbers, Greenmarket Turnips,
and Japanese Bonito

MAINE SEA SCALLOP "POÊLÉ"*

Bok Choy "Émincé," Charred Scallions,
and Pearl Onion Petals

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

DIAMOND H RANCH QUAIL BREAST

Glazed Sweet Carrots, Garlic Scapes,
and Fines Herbes Emulsion

HAND-CUT "TAGLIATELLE"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Petite Lettuces, Padrón Peppers, Cauliflower Purée,
and Meyer Lemon Jus

"STEAK AND EGGS"*

Charcoal-Grilled Miyazaki Wagyu, Slow-Cooked Hen Egg,
Pickled Ramps, and "Gastrique Béarnaise"
(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