

per se

CHEF'S TASTING MENU

June 16, 2017

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Sterling White Sturgeon Caviar*

IMPERIAL OSSETRA CAVIAR*

Crispy Bacon, "Pommes Maxim's,"
and Cauliflower Purée
(60.00 supplement)

SALAD OF SNUG HARBOR FARM PETITE LETTUCES

Sweet Corn "Bavarois," Snow Peas, Pickled Celery,
English Walnuts, and Hass Avocado Mousse

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Harry's Berries Strawberries, French Leeks,
Piedmont Hazelnuts, and Rolled Oat "Tuiles"
(30.00 supplement)

FILLET OF MEDITERRANEAN TURBOT

"Ragoût" of Spring Shelling Beans, Garlic Scapes,
and "Sauce Américaine"

HAWAIIAN ABALONE "POÊLÉ"

Jasmine Rice, Granny Smith Apples,
Candied Peanuts, and Coconut Cream

"BREAD AND BUTTER"

Hobbs Shore's Bacon-Onion Brioche and Diane St. Clair's Animal Farm Butter

MILK-FED YORKSHIRE PORCELET

Norwich Meadows Farm Beets, Castelfranco Radicchio,
California Pistachios, and "Sauce Bigarade"

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB*

Greenmarket Squash, Sungold Tomatoes,
Moroccan Olives, and "Piperade"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Bone Marrow "Pain Perdu," Wilted Arrowleaf Spinach,
Hakurei Turnips, and Red Wine Vinegar Jus
(100.00 supplement)

"GOUGÈRE"

Jean Perrin's "Raclette de Scey"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness