

per se

CHEF'S TASTING MENU

June 20, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Lobster "Gelée," Brioche "Croûtons," Persian Cucumbers,
and Horseradish Crème Fraîche
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM BEETS

Snow Peas, Malabar Spinach, Piedmont Hazelnuts,
and Black Truffle "Ravigote"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Poached Boysenberries, California Pistachios,
Celery Branch, and Greek Yogurt
(30.00 supplement)

FILLET OF MEDITERRANEAN LUBINA

Manila Clams, "Pommes Purée," Young Fennel,
and "Bouillabaisse"

"BOUDIN" OF MAINE PEEKYTOE CRAB

Garbanzo Beans, Sungold Tomatoes,
Gem Lettuces, and Corn "Pudding"

"BREAD AND BUTTER"

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

MILK-FED YORKSHIRE PORCELET

Broccoli Rabe, Red Radishes, English Walnuts,
and Whole Grain Mustard

HAND-CUT "TAGLIATELLE"

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

RIB-EYE OF ELYSIAN FIELDS FARM LAMB*

Crispy Polenta, Greenmarket Squash,
Garlic Scapes, and "Puttanesca"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Hen-of-the-Woods Mushrooms, Caramelized Spring Onions,
Wilted Castelfranco, and Roasted Garlic 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