

per se

CHEF'S TASTING MENU

March 3, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Maine Sea Urchin, "Pommes Purée," Snipped Chives,
and Kendall Farms Crème Fraîche
(60.00 supplement)

SALAD OF MARINATED RHUBARB

Compressed Radishes, Toasted Sunflower Seeds,
Persian Cucumbers, and Greek Yogurt

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Michigan Sour Cherries, White Asparagus,
Pumpkin Seed "Tuile," and BLiS Maple Syrup
(30.00 supplement)

"SASHIMI" OF JAPANESE BLUENOSE MEDAI*

Squid Ink "Tempura," Fuerte Avocado,
and Citrus "Vierge"

CHARCOAL-GRILLED HOKKAIDO SEA SCALLOP*

Kandarian Farm Quinoa, Smoked Salsify Cream,
Wilted Pea Tendrils, and "Mousseline Paloise"

"BREAD AND BUTTER"

"Pain de Seigle aux Fruits Secs" and Diane St. Clair's Animal Farm Butter

DIAMOND H RANCH QUAIL BREAST

Morel Mushrooms, Wild Onion Shoots,
Okame Spinach, and "Sauce Suprême"

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM "COLLIER D'AGNEAU"*

Savoy Cabbage "Panade," Hakurei Turnips,
Sweet Carrots, and "Sauce Navarin"

SIRLOIN OF MIYAZAKI WAGYU*

Corned Beef "Pierogi," Ruby Beets, and "Borscht"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED