

per se

CHEF'S TASTING MENU

March 19, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

"Rillettes" of Smoked Sablefish, Pumpernickel Blini,
Pickled Cucumbers, and Ruby Beet Butter
(60.00 supplement)

SALAD OF SLOW-ROASTED TOKYO TURNIPS

Sugar Snap Peas, Sicilian Pistachios, Flowering Basil,
and Jamaican Curry "Aigre-Doux"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marinated Fennel, Poached Rhubarb, Toasted Pumpkin Seeds,
and Kendall Farms Crème Fraîche
(30.00 supplement)

CONFIT FILLET OF PORTUGUESE SEA BREAM

Wilted Rapini, Meyer Lemon, Artichoke "Pudding,"
and Pine Nut Vinaigrette

CHARCOAL-GRILLED SCOTTISH LANGOUSTINES

Wild Onions, Muscat Grapes, English Walnuts,
and "Sauce Périgourdine"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Morel Mushroom "Tortellini," Caramelized Green Garlic,
and "Crème de Volaille"

HAND-CUT "TAGLIATELLE"

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

SADDLE OF MARCHO FARMS NATURE-FED VEAL*

Shishito Pepper "Pain Perdu," Cauliflower Florettes,
and Pimentón Jus

SIRLOIN OF MIYAZAKI WAGYU*

Sacramento Delta Green Asparagus, Petite Lettuces,
and Hobbs Shore's Bacon Gastrique
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED