

per se

CHEF'S TASTING MENU

March 20, 2018

"OYSTERS AND PEARLS"

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

GOLDEN OSSETRA CAVIAR*

Compressed Romaine Lettuce, Persian Cucumbers,
Dill Pollen, and Hass Avocado Mousse
(60.00 supplement)

SALAD OF CHARCOAL-GRILLED RADISHES

Serrano Ham, "Pain de Campagne," Celery Branch,
and Hen Egg Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

CONFIT FILLET OF MEDITERRANEAN LUBINA

Cauliflower "Ribbons," Muscat Grapes, Sicilian Pistachios,
and Jamaican Curry Emulsion

HOKKAIDO SEA SCALLOP*

"Pommes Purée," Sacramento Delta Green Asparagus,
and "Crème aux Truffes Noires"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Melted Green Garlic, Jingle Bell Peppers,
Spanish Capers, and Meyer Lemon

HAND-CUT "TAGLIATELLE"

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

SADDLE OF MARCHO FARMS NATURE-FED VEAL*

Crispy Morel Mushrooms, English Pea "Ragoût,"
and Hobbs Shore's Bacon Gastrique

SIRLOIN OF MIYAZAKI WAGYU*

Sunchoke "Gratin," Broccoli Florettes,
and "Sauce Bordelaise"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED