

per se

CHEF'S TASTING MENU

March 24, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Peekytoe Crab "Fondue," Garden Tarragon "Royale,"
"Pain de Campagne," and Frisée Lettuce
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Persian Cucumbers, "Feuille de Brick," Meiwa Kumquats,
Marcona Almonds, and Vadouvan Curry

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Hakurei Turnips, Celery Branch,
and White Chocolate Emulsion
(30.00 supplement)

"SASHIMI" OF JAPANESE HAMACHI*

Holland White Asparagus, Compressed Radishes,
and Sour Apple "Vierge"

CHARCOAL-GRILLED PACIFIC ABALONE

Caramelized Green Garlic, "Soubise,"
and Creamed Rapini Leaves

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "POULARDE AU CORDON BLEU"

Serrano Ham, Sugar Snap Peas,
and "Sauce Suprême"

HAND-CUT "TAGLIATELLE"

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

SADDLE OF ELYSIAN FIELDS FARM LAMB*

Rutabaga "Gratin," Cipollini Onions,
and Wilted Arrowleaf Spinach

100 DAY DRY-AGED BEEF RIB-EYE*

Cèpe Mushrooms, Bone Marrow "Pudding,"
"Pommes Purée," and "Steak Sauce"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED