

per se

CHEF'S TASTING MENU

March 27, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Citrus-Cured Kona Kanpachi, Hass Avocado,
and Persian Cucumber "Vierge"
(60.00 supplement)

HOLLAND WHITE ASPARAGUS "À LA PLANCHA"

Compressed Kale, French Breakfast Radishes,
Meyer Lemon, and "Caesar" Dressing

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Tokyo Turnips,
Petite Sorrels, and Greek Yogurt
(30.00 supplement)

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

"Pommes Purée," Green Asparagus,
and Whole Grain Mustard Cream

MAINE DIVER SEA SCALLOP*

Cauliflower "Ribbons," Granny Smith Apples,
Toasted Pistachios, and Vadouvan Curry Butter

"BREAD AND BUTTER"

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

THOMAS FARM SQUAB

Glazed English Peas, Wilted Ramps,
and Port Wine-Truffle Jus

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB*

Polenta "Croûtons," Caramelized Green Garlic,
and Braised Sweet Peppers

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Morel Mushrooms, Snug Harbor Heritage Farm Lettuces,
Wild Onions, and "Sauce au Poivre"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED