

per se

CHEF'S TASTING MENU

March 30, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

"Sashimi" of Montauk Fluke, Squid Ink Tempura,
Persian Cucumber "Parisiennes," and Young Coconut "Vierge"
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Espelette "Lavash," Compressed Granny Smith Apples,
Hakurei Turnips, and Yuzu-Scented Yogurt

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Poached Rhubarb, Sicilian Pistachios, Pearl Onions,
and Flowering Watercress
(30.00 supplement)

CHARCOAL-GRILLED FILLET OF MONTAUK TILEFISH

Herb-Crusted Razor Clams, Morel Mushrooms,
and Holland White Asparagus Emulsion

PACIFIC ABALONE "POËLÉ"

Serrano Ham, Cherry Belle Radishes, Hass Avocado Purée,
and Green Tomato "Aguachile"

"BREAD AND BUTTER"

Smoked Paprika "Parker House Roll" and Diane St. Clair's Animal Farm Butter

MILK-FED YORKSHIRE PORCELET

Green Asparagus, Green Garlic "Mousseline,"
and Szechuan Peppercorn "Mignonnette"

HAND-CUT "TAGLIATELLE"

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

48 HOUR-BRAISED BEEF SHORT RIB

Marble Potato "Mille-Feuille," Broccoli Florettes,
and "Sauce Dijonnaise"

100 DAY DRY-AGED BEEF RIB-EYE*

Sweet Carrots, Sugar Snap Peas,
and Bone Marrow Vinaigrette
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED