

per se

CHEF'S TASTING MENU

April 1, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Santa Barbara Sea Urchin, Baked Potato "Royale,"
Garlic Chives, and Hobbs Shore's Bacon
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Sugar Snap Peas, Hakurei Turnips,
and Piedmont Hazelnuts

HUDSON VALLEY MOULARD DUCK FOIE GRAS

per se Granola, Marinated Fennel Bulb,
Muscat Grapes, and Greek Yogurt
(30.00 supplement)

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Green Asparagus, Cherry Belle Radishes,
Meyer Lemon, and "Plancton Marino"

CHARCOAL-GRILLED MAINE SEA SCALLOP*

Black Trumpet Mushrooms, Glazed Thumbelina Carrots,
Broccoli Spigarello, and Spanish Caper Emulsion

"BREAD AND BUTTER"

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

MILK-FED YORKSHIRE PORCELET

Fava Beans, Preserved Ramps,
and Serrano Ham Jus

RIB-EYE OF ELYSIAN FIELDS FARM LAMB*

Black Mission Figs, Caramelized Cipollini Onions,
and Rosemary-Balsamic Sauce

SIRLOIN OF MIYAZAKI WAGYU*

Holland White Asparagus, Pickled Pearl Onions
Petite Lettuces, and "Sauce Dijonnaise"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness