

per se

CHEF'S TASTING MENU

April 9, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Ricotta "en Feuille de Brick," Basil "Pudding,"
and Minestrone "Consommé"
(60.00 supplement)

SALAD OF VIOLET ARTICHOKES

Snug Harbor Heritage Farm Lettuces, English Peas,
Aged Parmesan, and Crispy Serrano Ham

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Cherry Belle Radishes,
White Asparagus, and Whole Grain Mustard
(30.00 supplement)

CONFIT FILLET OF PORTUGUESE ROUGET

Green Asparagus, Young Almonds, Meyer Lemon,
and Brown Butter "Mousseline"

SCOTTISH LANGOUSTINES

Eggplant-Stuffed "Gnocchi," Pickled Peppers,
Wilted Ramps, and Saffron Emulsion

"BREAD AND BUTTER"

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

CHARCOAL-GRILLED DIAMOND H RANCH QUAIL BREAST

Cauliflower Florettes, Muscat Grapes, Virginia Peanuts,
and "Satay Sauce"

48 HOUR-BRAISED BEEF SHORT RIB

"Pommes Duchesse," Morel Mushrooms, Sweet Carrots,
and Bone Marrow Vinaigrette

SIRLOIN OF MIYAZAKI WAGYU*

Slow-Roasted Candy Cane Beets, Caramelized French Leeks,
and "Sauce Borscht"
(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