

per se

CHEF'S TASTING MENU

April 12, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Yukon Gold Potato "Blinis," Compressed Persian Cucumbers,
Kendall Farms Crème Fraîche, and Ameraucana Hen Egg
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Marinated Sweet Carrots, Muscat Grape Relish,
Garden Basil, and "Salsa Verde"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Feuille de Brick," Holland Rhubarb, Toasted Pistachios,
and Ginger-Scented Greek Yogurt
(30.00 supplement)

"BLACKENED" FLORIDA GROUPE

Corn Cake, Green Tomato "Chow-Chow,"
and Pastrami Emulsion

MAINE SEA SCALLOP "EN CROÛTE DE POMMES DE TERRE"*

Violet Artichokes, Cherry Belle Radishes,
and Turbot Bottarga "Aïoli"

"BREAD AND BUTTER"

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

MILK-POACHED FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

"Pommes Écrasées," Roasted Spring Garlic,
and "Mousseline Béarnaise"

SADDLE OF ELYSIAN FIELDS FARM LAMB*

Glazed White Asparagus, Young Almonds,
Wilted Ramps, and "Pain de Campagne"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Peekytoe Crab Cake, Charred Shishito Peppers,
Braised Swiss Chard, and "Sauce Bordelaise"
(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