

per se

CHEF'S TASTING MENU

April 19, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Piedmont Hazelnut-White Chocolate Purée, Crispy Celery,
"Feuille de Brick," and Caramelized Onion Oil
(60.00 supplement)

"SALADE BLANCHE"

"Bavarois" of Hawaiian Hearts of Peach Palm, Pickled Celeriac,
Tokyo Turnips, and White Asparagus "Nuage"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Toasted Oat "Tuile," California Pistachios,
Belgian Endive, and Banana Jam
(30.00 supplement)

CONFIT FILLET OF SCOTTISH SEA TROUT*

Compressed Rhubarb, Glazed Radishes,
and Watercress "Pudding"

"ÉTOUFFÉE"

Louisiana Crayfish, Andouille Sausage "Raviolo," and Spring Onions

"BREAD AND BUTTER"

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

THOMAS FARM SQUAB "RÔTI À LA BROCHE"*

Green Asparagus "en Persillade," Demi-Sec Ruby Beets,
and Black Sesame Seeds

RIB-EYE OF ELYSIAN FIELDS FARM LAMB*

English Pea "Ragoût," Broccoli Spigarello,
and Meyer Lemon Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Peekytoe Crab "Fondue," Roasted Fingerling Potatoes,
Morel Mushrooms, and Hobbs Shore's Bacon "Gastrique"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED