

per se

CHEF'S TASTING MENU

April 25, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Yukon Gold Potato Blini, Split Chives,
and Ameraucana Hen Egg Vinaigrette
(60.00 supplement)

SALAD OF HERB-ROASTED VIOLET ARTICHOKES

Pickled Peppers, Young Almonds,
Picholine Olives, and "Romesco"

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Blackberry Gelée, Green Tomato "Chow-Chow," Pearson Farm Pecans,
and Kendall Farms Crème Fraîche
(30.00 supplement)

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Ramp Confit, Green Asparagus, and "Beurre Noisette"

CHARCOAL-GRILLED MAINE SEA SCALLOP*

Snug Harbor Heritage Farm Lettuces, "Parmigiano-Reggiano,"
Caramelized Green Garlic, and "Caesar Dressing"

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Morel Mushrooms, Holland White Asparagus,
and "Sauce Albuféra"

SADDLE OF MARCHO FARMS NATURE-FED VEAL*

Pea Shoot "Pierogi," Sugar Snap Peas,
Sweet Carrots, and "Gremolata" Jus

SIRLOIN OF MIYAZAKI WAGYU*

Crispy Bone Marrow, Wilted Rapini, Tokyo Turnips,
and Szechuan Peppercorn "Mignonnette"
(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