

per se

CHEF'S TASTING MENU

April 30, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Spring Onion "Tartelette," Serrano Ham,
and Burgundy Mustard
(60.00 supplement)

LITTLE GEM LETTUCES

Hakurei Turnips, Toasted Pistachios,
and Fuerte Avocado Purée

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Brooks Cherries, Marinated Fennel, and Piedmont Hazelnut Butter
(30.00 supplement)

CONFIT FILLET OF SCOTTISH SEA TROUT*

Cauliflower "Lamelles," Young Almonds,
Finger Limes, and Sour Apple "Vierge"

MAINE LOBSTER

Wilted Ramps, Celery Branch Salad,
Fava Beans, and Lovage Cream

"BREAD AND BUTTER"

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

THOMAS FARM SQUAB*

"Dégustation de Petits Pois," Poached Rhubarb,
and "Ragoût" of Black Winter Truffles

SADDLE OF MARCHO FARMS NATURE-FED VEAL*

Morel Mushrooms, Broccoli Rabe, Nantes Carrots,
and "Sauce Blanquette"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Rissolées," Green Asparagus,
Frisée Lettuce, and Pimentón Jus
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED