per se

CHEF'S TASTING MENU

May 6, 2018

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

ROYAL KALUGA CAVIAR*
English Pea "Panna Cotta," Smoked Sturgeon,
Pearl Onion Petals, and Crispy Bacon
(60.00 supplement)

SALAD OF SNUG HARBOR HERITAGE FARM LETTUCES
Compressed Radishes, Persian Cucumbers, Caramelized Green Garlic,
and Toasted Parmesan "Aïoli"

HUDSON VALLEY MOULARD DUCK FOIE GRAS
JJ's Lone Daughter Ranch Mulberries, Green Asparagus,
Piedmont Hazelnuts, and Flowering Sorrel
(30.00 supplement)

GREEN WALK HATCHERY GOLDEN RAINBOW TROUT
Norwich Meadows Farm Sunchokes, Welsh Onions,
and Pearson Farm Pecans

HERB-ROASTED SCOTTISH LANGOUSTINES
Haricots Verts, Pickled Jingle Bell Peppers,
and Charred Shishito Pepper Cream

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

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LIBERTY FARMS PEKIN DUCK BREAST*
Cauliflower Florettes, Young Almonds,
Muscat Grapes, and "Jus de Canard"

RIB-EYE OF ELYSIAN FIELDS FARM LAMB*
Morel Mushrooms, Creamed Arrowleaf Spinach,
and Marsala Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*
Dry-Aged Corned Beef "Pierogi," Wilted Ramps,
Tokyo Turnips, and Italian Caper Sauce
(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