

per se

CHEF'S TASTING MENU

May 8, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Smoked Sturgeon "Rillettes," Watercress Purée,
and Pickled Red Onions
(60.00 supplement)

SALAD OF SNUG HARBOR HERITAGE FARM LETTUCES

per se Ricotta, Compressed Radishes, Jingle Bell Peppers,
and Romesco Vinaigrette

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Lone Daughter Ranch Mulberries, Marinated Fennel,
Piedmont Hazelnuts, and Pink Peppercorn Yogurt
(30.00 supplement)

MEDITERRANEAN LUBINA "EN CROÛTE DE GRAINES"

Morel Mushrooms, Broccoli di Cicco,
and "Mousseline au Vin Jaune"

MAINE SEA SCALLOP*

Sugar Snap Peas, Nasturtium Leaves,
Nantes Carrots, and Tangerine Gastrique

"BREAD AND BUTTER"

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

THOMAS FARM SQUAB*

Welsh Onions, Brooks Cherries,
"Soubise," and "Barbecue Sauce"

SADDLE OF MARCHO FARMS NATURE-FED VEAL*

Glazed "Ditalini," Fava Beans, Spring Garlic,
and Marsala Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Celtuce "Ribbons," Crispy Squash Blossom,
Preserved Ginger, and Toasted Sesame Coulis
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED