

per se

CHEF'S TASTING MENU

May 10, 2018

"OYSTERS AND PEARLS"

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

HASS AVOCADO MOUSSE

Brioche Melba, Pistachio Oil, and Royal Kaluga Caviar*
(60.00 supplement)

SALAD OF MARINATED GREEN ASPARAGUS

Serrano Ham, Pickled Ramps, and Hen Egg Purée

HUDSON VALLEY MOULARD DUCK FOIE GRAS
per se Granola, Washington State Rhubarb, Celery Branch,
and Vanilla-Scented Greek Yogurt
(30.00 supplement)

MONTAUK SKATE "PRESSÉE"

Peekytoe Crab, Savoy Cabbage,
and Preserved Black Winter Truffles

HERB-ROASTED PACIFIC ABALONE

Hawaiian Hearts of Peach Palm, Sweet Carrots,
and Green Garlic Vinaigrette

"BREAD AND BUTTER"

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

MILK-FED YORKSHIRE PORCELET

Glazed Turnips, Spring Onions, and Brooks Cherries

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

"Gremolata" Crumble, Compressed Radishes,
Broccoli Tapenade, and Smoked Orange Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Corned Beef "Pierogi," Hen-of-the-Woods Mushrooms, and "Sauce Borscht"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED