

per se

CHEF'S TASTING MENU

May 13, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Citrus-Cured Kona Kanpachi, Ruby Beet "Crêpe,"
Persian Cucumber, and Granny Smith Apple
(60.00 supplement)

SALAD OF FRENCH WHITE ASPARAGUS

Marinated Muscat Grapes, Tokyo Turnips, Grilled Scallions,
and Piedmont Hazelnut Purée

HUDSON VALLEY MOULARD DUCK FOIE GRAS

JJ's Lone Daughter Ranch Mulberries, Celery Branch Salad,
Toasted Pistachios, and Pink Peppercorn Yogurt
(30.00 supplement)

GREEN WALK HATCHERY BROWN TROUT*

Caramelized Cauliflower, Green Almond Hearts, Nasturtium Leaf,
and Honey Tangerine Gastrique

SCOTTISH LANGOUSTINES "EN CROÛTE DE POMMES DE TERRE"

Compressed Radishes, Snug Harbor Heritage Farm Lettuces,
and Ameraucana Hen Egg Vinaigrette

"BREAD AND BUTTER"

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

THOMAS FARM PIGEON*

California Blueberries, Green Asparagus, Spring Onions,
and "Sauce Périgourdine"

SADDLE OF MARCHO FARMS NATURE-FED VEAL*

Broccolini Florettes, Sungold Tomatoes,
and Ramp "Pesto"

SIRLOIN OF MIYAZAKI WAGYU*

Oregon Cèpes, Glazed Sweet Carrots, Wilted Fava Leaves,
and Rosemary-Balsamic Jus
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED