

per se

CHEF'S TASTING MENU

May 18, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Peekytoe Crab, "Pommes Paillason," and Hen Egg Purée
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Compressed Brooks Cherries, Marcona Almonds, Lovage,
and Preserved Black Winter Truffle Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," per se Granola, Rhubarb Gelée,
Celery Branch "Ribbons," and Greek Yogurt
(30.00 supplement)

CITRUS-CURED MONTAUK FLUKE*

Tokyo Turnips, Pickled Sunchokes,
and White Asparagus "Vierge"

MAINE SEA SCALLOP "POËLÉE"*

Violet Artichokes, Slow-Roasted Tomato, Bronze Fennel,
and Italian Parsley Butter

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Wilted Ramps, Piedmont Hazelnuts,
and California Blueberry Jus

HERB-CRUSTED "RIS DE VEAU"

Toasted "Ditalini," Hobbs Shore's Bacon,
Ameraucana Hen Egg Yolk, and Garlic Chives

RIB-EYE OF ELYSIAN FIELDS FARM LAMB*

Petite Lettuces, "Demi-Sec" Beets,
Sugar Snap Peas, and "Borscht"

SIRLOIN OF MIYAZAKI WAGYU*

Green Asparagus, Thumbelina Carrots,
Welsh Onions, and "Steak Sauce"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED