

per se

CHEF'S TASTING MENU

May 24, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Bone Marrow "Madeleines," Creamed Arrowleaf Spinach, and Pearl Onions
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM

Pickled Green Strawberries, Petite Radishes, Lovage "Chiffon,"
and Black Winter Truffle Vinaigrette

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Brooks Cherries, Celery Branch Salad,
and Toasted Virginia Peanut "Butter"
(30.00 supplement)

CONFIT FILLET OF MONTAUK TILEFISH

Glazed Green Asparagus, Thumbelina Carrots,
and Piedmont Hazelnuts

CORNMEAL-CRUSTED PACIFIC ABALONE

Serrano Ham, Persian Cucumbers, Haricots Verts,
and Hen Egg Emulsion

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Morel Mushrooms, Fava Beans,
and California Blueberries

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Melted Spring Garlic, Tokyo Turnips,
and Green Tomato "Chow Chow"

100 DAY DRY-AGED BEEF RIB-EYE*

Broccoli Purée, Fingerling Potatoes, "Steak Sauce,"
and Cabot Cheddar "Mousseline"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED