

# per se

TASTING OF VEGETABLES

May 25, 2018

---

CHILLED ENGLISH PEA "VELOUTÉ"  
"Feuille de Brick," Poached Rhubarb, Peppered Walnuts,  
and Yuzu-Scented Crème Fraîche

---

"TARTARE" OF SPRING BRASSICAS  
Pearl Onion "Petals," Italian Capers,  
and Burgundy Mustard

---

SOFT-BOILED AMERAUCANA HEN EGG\*  
Brioche Melba, Petite Lettuces, Watermelon Radishes,  
and Young Almond Vinaigrette

---

HOLLAND WHITE ASPARAGUS "EN CROÛTE DE POMMES DE TERRE"  
Pickled Green Tomatoes, Persian Cucumbers,  
and "Ranch Dressing"

---

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

---

RUBY BEET "RÔTI À LA BROCHE"  
Sacramento Delta Green Asparagus, Braised Kombu,  
and Preserved Black Winter Truffle

---

SPRING GARLIC "AGNOLOTTI"  
"Pain de Campagne," Cauliflower "Cream,"  
Fava Leaves, and Gremolata Oil

---

"HUDSON FLOWER"  
Muscat Grape "Raisins," Celery Branch,  
and Pine Nut Brittle

---

ASSORTMENT OF DESSERTS  
Fruit, Ice Cream, Chocolate, and Candies

---

PRIX FIXE 340.00

SERVICE INCLUDED

# per se

CHEF'S TASTING MENU

May 25, 2018

---

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*

"Tartare" of Australian Hiramasa, Granny Smith Apples,  
Yuzu Crème Fraîche, and Nori-Scented "Lavash"  
(60.00 supplement)

---

HAWAIIAN HEARTS OF PEACH PALM

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

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Brooks Cherries, Marinated Fennel,  
and Pearson Farm Pecan "Butter"  
(30.00 supplement)

---

CONFIT FILLET OF MONTAUK TILEFISH

"Ragoût de Légumes Verts," Parsley "Panade,"  
and Whole Grain Mustard Emulsion

---

CORNMEAL-CRUSTED PACIFIC ABALONE

Fuerte Avocado Purée, Sungold Tomatoes, Persian Cucumbers,  
and Snug Harbor Heritage Farm Lettuces

---

"BREAD AND BUTTER"

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

---

MILK-FED YORKSHIRE PORCELET

Tokyo Turnips, Pickled Blueberries,  
and California Pistachio Jus

---

ELYSIAN FIELDS FARM "COLLIER D'AGNEAU"

Fingerling Potatoes, Sweet Carrots, and English Peas

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Pommes Paillason," Swiss Chard "Subric,"  
Morel Mushrooms, 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