

per se

CHEF'S TASTING MENU

May 28, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Potato "Latke," Horseradish Mousse,
and Chive Blossoms
(60.00 supplement)

"TARTELETTE" OF RUBY BEETS

Sugar Snap Peas, Compressed Nectarines, Toasted Pistachios,
and Black Truffle Ricotta

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Blueberries, Nantes Carrots,
Pearson Farm Pecans, and Wildflower Honey
(30.00 supplement)

GREEN WALK HATCHERY BROWN TROUT*

Cherry Belle Radishes, Black Olive Purée, Haricots Verts,
and Shishito Pepper Vinaigrette

SCOTTISH LANGOUSTINES

Glazed "Rigatini," Chanterelle Mushrooms,
Wilted Ramps, and "Sauce Suprême"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Macerated Marionberries, Hakurei Turnips, Young Almonds,
and "Sauce Périgourdine"

HERB-ROASTED ELYSIAN FIELDS FARM LAMB RIB-EYE*

Fava Bean Tapenade, Crispy Garlic Scapes, Sunflower Seeds,
and Armando Manni Extra Virgin Olive Oil

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Marinated Tomatoes, Green Garlic "en Persillade,"
Gem Lettuces, 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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness