

per se

CHEF'S TASTING MENU

May 29, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

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

"DÉGUSTATION" OF SPRING PEAS

Radish "Lamelles," Compressed Nectarines,
Petite Scallions, and Greek Yogurt

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Rainier Cherries, Marinated Fennel, Toasted Pistachios,
and Burgundy Mustard
(30.00 supplement)

"PAVÉ" OF MEDITERRANEAN LUBINA

Basil "Panade," Green Asparagus,
and Extra Virgin Olive Oil "Mousseline"

SCOTTISH LANGOUSTINES "AMANDINES"

Haricots Verts, Meyer Lemon,
and Cauliflower Cream

"BREAD AND BUTTER"

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

THOMAS FARM PIGEON*

Macerated Marionberries, Piedmont Hazelnuts,
Hakurei Turnips, and "Sauce Périgourdine"

MARCHO FARMS NATURE-FED VEAL "WELLINGTON"*

Morel Mushrooms, Creamed Ramp Purée,
and Tellicherry Peppercorn "Mignonnette"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Nantes Carrots, Green Garlic "en Persillade,"
Chanterelle Mushrooms, and "Jus Gras"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED