

per se

CHEF'S TASTING MENU

May 30, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Smoked Trout "Rillettes," Horseradish Crème Fraîche,
Hen Egg "Crêpe," and Persian Cucumbers
(60.00 supplement)

SALAD OF "DEMI-SEC" BEETS

Celery Branch, Snug Harbor Heritage Farm Welsh Onions,
and Toasted Pistachio Vinaigrette

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

White Asparagus Gelée, Preserved Green Strawberries,
Candied Pecans, and Maple Verjus
(30.00 supplement)

CONFIT FILLET OF MEDITERRANEAN LUBINA

Violet Artichokes, Young Fennel,
and "Barigoule" Emulsion

PAN-ROASTED MAINE SEA SCALLOP*

Green Asparagus, Meyer Lemon,
and "Mousseline de Beurre Noisette"

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Fava Bean Tapenade, Piedmont Hazelnuts,
and Olallieberry Jus

MARCHO FARMS NATURE-FED VEAL "WELLINGTON"*

Butter-Poached Morel Mushrooms, English Pea Purée,
and "Sauce Bordelaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Marble Potato "Rissolées," Caramelized Green Garlic,
Wilted Arrowleaf Spinach, 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