

per se

CHEF'S TASTING MENU

June 4, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Hass Avocado "en Gelée," Wood Sorrel, and Finger Limes
(60.00 supplement)

SALAD OF CALIFORNIA NECTARINES

Benton's Ham, Spring Peas, "Parmigiano-Reggiano,"
and Shishito Pepper "Aioli"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Blueberries, Marinated Fennel,
Pumpkin Seeds, and Greek Yogurt
(30.00 supplement)

AUSTRALIAN HIRAMASA "AMANDINE"*

Hakurei Turnips, Charred Scallions, and Lovage Mousse

SCOTTISH LANGOUSTINES "POÊLÉS"

Wild Mushrooms "à la Grecque," Wilted Fava Leaves,
and Bone Marrow Vinaigrette

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Creamed Ramps, Poached Brooks Cherries,
and Black Pepper "Mignonnette"

SADDLE OF MARCHO FARMS NATURE-FED VEAL*

Cherry Tomato Confit, Herb-Crusted Garlic Scapes,
Picholine Olives, and Petite Basil

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Black Truffle "Pain Perdu," Snug Harbor Heritage Farm Lettuces,
Green Asparagus, and "Sauce Périgourdine"
(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