

per se

CHEF'S TASTING MENU

June 6, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Green Walk Hatchery Brown Trout "Terrine," Hen Egg Mousse,
Garden Dill, and Pickled Pearl Onions
(60.00 supplement)

HAWAIIAN HEART OF PEACH PALM "DAUPHINE"

Preserved Green Strawberries, Fava Beans, Petite Lettuces,
Toasted Hazelnuts, and Black Winter Truffle Vinaigrette

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Celery Branch Salad, Marcona Almonds,
and Brooks Cherry Barbecue Sauce
(30.00 supplement)

PAN-ROASTED PACIFIC SABLEFISH

"Feuille de Brick," Melted Holland Leeks, and Ruby Beet Essence

SOFT-SHELL CRAB "SANDWICH"

Brioche "Croûtons," Compressed Radishes,
Green Tomato "Chow-Chow," and "Sauce Rémoûlade"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Cornbread Purée, Oregon Cèpes,
and Wilted Arrowleaf Spinach

HONEYCOMB TRIPE "FARCIE AU RIS DE VEAU"

Basil "Rigatini," Greenmarket Squash, "Soffritto,"
and Benton's Country Ham Gastrique

BACON-WRAPPED ELYSIAN FIELDS FARM SPRING LAMB*

Ramp "Pesto," Tokyo Turnips, English Peas,
and Sweet Carrot Butter

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Crispy Bone Marrow, Cream-Braised Marble Potatoes,
Green Asparagus, and "Sauce Bordelaise"
(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