

per se

CHEF'S TASTING MENU

June 7, 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," Garden Dill,
and Pickled Pearl Onions
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

"Pain de Campagne," Ameraucana Hen Egg, Marinated Green Asparagus,
and "Sauce Béarnaise"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Green Tomato "Chow-Chow," Cherry Belle Radishes,
and Burgundy Mustard
(30.00 supplement)

CHARCOAL-GRILLED FILLET OF MONTAUK TILEFISH

Panisse "Croûtons," Young Fennel Bulb, Crispy Garlic Scapes,
and Red Pepper Emulsion

"PEAS AND CARROTS"

Herb-Crusted Pacific Abalone
"Ragoût" of English Peas and Sweet Carrot "Beurre Blanc"

"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

ELYSIAN FIELDS FARM SPRING LAMB LEG

Kandarian Family Farms Quinoa, Fava Bean Tapenade,
and Caramelized Green Garlic

SIRLOIN OF MIYAZAKI WAGYU*

Bone Marrow, Hakurei Turnips, Brooks Cherries,
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