

per se

CHEF'S TASTING MENU

June 12, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Benton's Ham, Coddled Pullet Egg,
Brioche "Soldiers," and Chive Blossoms
(60.00 supplement)

SALAD OF MARINATED GREEN ASPARAGUS

Pickled Ramps, Frisée Lettuce, and Burgundy Mustard Emulsion

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Frog Hollow Farm Peaches, Celery Branch Salad,
and Marcona Almond Butter
(30.00 supplement)

CITRUS-CURED AUSTRALIAN HIRAMASA*

Cherry Tomatoes, Patty Pan Squash, Sea Beans,
and Bonito Vinaigrette

MAINE SEA SCALLOP "POÊLÉE"*

Cauliflower Florettes, Caramelized Garlic,
Meyer Lemon, and "Romesco"

"BREAD AND BUTTER"

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

SALMON CREEK FARMS PORK BELLY

Salted Radishes, Spiced Peanuts, Kanzuri "Aioli,"
and Szechuan Peppercorn Jus

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
(125.00 supplement)

SADDLE OF ELYSIAN FIELDS FARM LAMB*

Potato "Mousseline," Morel Mushrooms,
Broccoli di Cicco, and "Sauce Dijonnaise"

SIRLOIN OF MIYAZAKI WAGYU*

Peanut Potatoes, Spring Peas, and "Jus Gras aux Cèpes Rôtis"
(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