

per se

CHEF'S TASTING MENU

June 16, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Benton's Bacon "Pain Perdu," Slow-Cooked Pullet Egg Yolk, and "Soubise"
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM BEETS

Celery Branch, Fuerte Avocado Purée, Toasted Pistachios,
and Green Chartreuse Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Nectarines, Young Fennel Bulb, Pearson Farm Pecans,
and Elderflower Gastrique
(30.00 supplement)

"SASHIMI" OF MONTAUK FLUKE*

Pickled White Mulberries, Compressed Persian Cucumbers,
Snow Peas, and Yuzu-Brown Butter "Vierge"

HERB-CRUSTED PACIFIC ABALONE

Wild French Asparagus, Spring Onion Confit,
and "Sauce Bordelaise"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Marinated Pole Beans, Torpedo Shallot Rings,
Sunchoke "Cream," and "Sauce Périgourdine"

HAND-CUT "TAGLIATELLE"

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

48 HOUR-BRAISED BEEF SHORT RIB

Marble Potatoes, Shishito Pepper "Aioli,"
Sungold Tomatoes, and Pimentón Jus

100 DAY DRY-AGED BEEF RIB-EYE*

Morel Mushrooms, Wilted Arrowleaf Spinach,
Crispy Garlic Scapes, 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