

per se

CHEF'S TASTING MENU

June 27, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Hokkaido Sea Urchin, Lovage "Panna Cotta,"
Celery Branch Salad, and Brioche "Croûtons"
(60.00 supplement)

CHILLED ENGLISH PEA SOUP

Sweet Carrots, Crispy Peas, and Black Winter Truffle Crème Fraîche

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Norwich Meadows Farm Beets, Pickled Green Strawberries,
and Mustard Seed Vinaigrette
(30.00 supplement)

SLOW-COOKED SCOTTISH SEA TROUT*

Purple Top Turnips, Persian Cucumbers, Meyer Lemon,
and Preserved Horseradish

BUTTER-POACHED MAINE LOBSTER

Creamed Sunchokes, Granny Smith Apples,
and Moroccan Olive-Yuzu Emulsion

"BREAD AND BUTTER"

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

SALMON CREEK FARMS PORK BELLY

Compressed Celtuce, Cipollini Onion Rings,
and "Ranch Dressing"

HAND-CUT "TAGLIATELLE"

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

HERB-ROASTED ELYSIAN FIELDS FARM SPRING LAMB*

"Feuille de Brick," Fennel Bulb,
and Jingle Bell Peppers

100 DAY DRY-AGED BEEF RIB-EYE*

Glazed Green Asparagus, Cèpe Mushrooms,
Marble Potatoes, 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