

per se

CHEF'S TASTING MENU

June 28, 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)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Snug Harbor Heritage Farm Strawberries, Compressed Celtuce,
Mrs. Yi's Wood Sorrel, and Yuzu-Brown Butter Gastrique

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Frog Hollow Farm Plums, Fennel Bulb, Piedmont Hazelnut "Streusel,"
and Pink Peppercorn "Mignonnette"
(30.00 supplement)

CHARCOAL-GRILLED MONTAUK SEA BREAM

Melted Holland Leeks, Crispy Italian Parsley,
and Green Asparagus Emulsion

"FRICASSÉE" OF PACIFIC ABALONE

English Peas, Hakurei Turnips, and Cèpe Mushroom "Blanquette"

"BREAD AND BUTTER"

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

MILK-POACHED FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Fried Green Tomatoes, Pickled Cipollini Onion Rings,
Red Radishes, and "Ranch Dressing"

TOASTED HAND-CUT "DITALINI"

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

ELYSIAN FIELDS FARM LAMB*

Japanese Cauliflower, Shishito Peppers,
Fava Beans, and Frisée Lettuce

"PAVÉ" OF MIYAZAKI WAGYU*

"Pommes Maxim's," Glazed Sweet Carrots,
Wilted Arrowleaf Spinach, 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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness