

per se

CHEF'S TASTING MENU

March 20, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

White Asparagus "Panna Cotta," Miner's Lettuce,
and Island Creek Oyster Glaze
(60.00 supplement)

SALAD OF MARINATED TOKYO TURNIPS

Sesame "Lavash," Charred Eggplant "Tapenade,"
Moroccan Olives, and Parsley Oil

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Poached Rhubarb, Pearson Farm Pecans, Ruby Beet Essence,
and Pink Peppercorn Yogurt
(30.00 supplement)

GREEN WALK HATCHERY RAINBOW TROUT*

"Pommes Purée," Pickled Celery Branch,
and Whole Grain Mustard

MAINE SEA SCALLOP "POËLÉ"*

Roasted Ramps, Glazed English Peas,
and Green Garlic Emulsion

"BREAD AND BUTTER"

"Pain de Seigle aux Fruits Secs" and Diane St. Clair's Animal Farm Butter

DIAMOND H RANCH QUAIL BREAST

Garden Dill "Pain Perdu," Creamed Arrowleaf Spinach,
and "Ranch Dressing"

HAND-CUT "TAGLIATELLE"

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

48 HOUR-BRAISED BEEF SHORT RIB

Hen-of-the-Woods Mushrooms, Cauliflower Florettes,
Preserved Greenmarket Peppers, and "Romesco"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Corned Beef, Melted Holland Leeks,
Forest Mushrooms, and "Steak Sauce"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED