

per se

CHEF'S TASTING MENU

April 1, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Green Walk Hatchery Trout "Rillettes," Hen Egg Purée,
and "Everything Bagel" Crumble
(60.00 supplement)

SALAD OF CRISPY CAULIFLOWER

"Papadum," Persian Cucumbers, Marcona Almonds,
and Greek Yogurt

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Celery Branch,
Oat "Tuile," and Kendall Farms Crème Fraîche
(30.00 supplement)

SAUTÉED FILLET OF MEDITERANNEAN LUBINA

"Pain de Campagne," Young Fennel Bulb,
and "Bouillabaisse"

HERB-CRUSTED MAINE SEA SCALLOP*

"Pommes Rissolées," San Marzano Tomato Emulsion,
and "Mousseline de Crustacés"

"BREAD AND BUTTER"

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

MILK-POACHED FOUR STORY HILL FARM "POULARDE"

Morel Mushrooms, Wilted Ramps,
and "Sauce Périgourdine"

MASCARPONE-ENRICHED ANSON MILLS POLENTA

Aged Parmesan and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

48 HOUR-BRAISED BEEF SHORT RIB

Green Garlic "Barbajuan," Hakurei Turnips,
and "Sauce Pimentón"

"PAVÉ" OF MIYAZAKI WAGYU*

Glazed Carrots, Caramelized Cipollini Onions,
and "Salsa Verde"
(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