

per se

CHEF'S TASTING MENU

April 20, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Citrus-Cured Shima Aji, Young Ginger "Panna Cotta,"
and Granny Smith Apples
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Sugar Snap Peas, Easter Egg Radishes,
and Black Truffle-Scented Crème Fraîche

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Peanut Brittle, Harry's Berries Strawberries,
and Marinated Fennel Bulb
(30.00 supplement)

"PAVÉ" OF ATLANTIC MONKFISH

Roasted Ramps, Sacramento Delta Green Asparagus,
and Japanese Bonito Emulsion

CORNMEAL-CRUSTED SOFT-SHELL CRAB

Green Tomato "Chow-Chow," Celery Branch,
and "Green Goddess" Dressing

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Glazed Fava Beans, Caramelized Spring Garlic,
and "Sauce Suprême"

48 HOUR-BRAISED BEEF SHORT RIB

Rick Bishop's La Ratte Potatoes, Tokyo Turnips,
and Broccoli Florettes

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Black Trumpet Mushroom "Pain Perdu," Corned Beef,
Wilted Savoy Spinach, and "Sauce Bordelaise"
(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