

per se

CHEF'S TASTING MENU

April 26, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Trout "Rillettes," Ruby Beets,
and Slow-Cooked Hen Egg
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM "CROQUETTES"

Norwich Meadows Farm Radishes, Speckled Romaine Lettuce,
Pickled Cucumbers, and Matsutake Mushroom "Aioli"

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Celery Branch Salad,
and Piedmont Hazelnut "Butter"
(30.00 supplement)

CITRUS-CURED MONTAUK FLUKE*

Coconut "Panna Cotta," Granny Smith Apples,
Kaffir Lime Oil, and Green Almond "Relish"

CORNMEAL-CRUSTED SOFT-SHELL CRAB

Wilted Ramps, Meyer Lemon,
and Green Asparagus "Velouté"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

"Pommes Écrasées," Greenmarket Scallions,
Cipollini Onions, and Savoy Cabbage

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Poached Bone Marrow, Caramelized Spring Garlic,
Tokyo Turnips, and Aged Whiskey Jus

MARCHO FARMS "RIS DE VEAU LAQUÉ"

Hobbs Shore's Bacon, "Soubise," English Peas,
and "Sauce Périgourdine"

"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED