

per se

CHEF'S TASTING MENU

April 27, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Trout, English Pea "Royale,"
and "Everything Bagel" Crumble
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM "CROQUETTES"

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

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Preserved Green Strawberries, Charred Celery Branch,
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

Dry-Aged Beef "Lardo," Pickled Green Tomatoes, Fresno Chili Peppers,
and "Green Goddess" Dressing

"BREAD AND BUTTER"

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

MILK-FED YORKSHIRE PORCELET

Sacramento Delta Green Asparagus, Caramelized Spring Garlic,
and Meyer Lemon Gastrique

ELYSIAN FIELDS FARM SPRING LAMB*

"Pommes Rissolées," Fava Bean "Ragoût,"
Melted Swiss Chard, and Whisky Jus

100 DAY DRY-AGED BEEF RIB-EYE*

Tokyo Turnips, Crispy Cipollini Onions,
Glazed Broccoli, 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