

per se

CHEF'S TASTING MENU

April 29, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Citrus-Cured Montauk Fluke, Preserved Ginger,
and California Hass Avocado
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Sugar Snap Peas, Young Almonds,
and "Green Goddess" Dressing

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Poached Green Blueberries,
Pearson Farm Pecans, and Greek Yogurt
(30.00 supplement)

NOVA SCOTIA SABLEFISH "À LA PLANCHA"

Onion Blossoms, Compressed English Cucumbers,
and Toasted Sesame Seed Coulis

POTATO-CRUSTED SOFT-SHELL CRAB

"Pommes Purée" and Spring Garlic "Velouté"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Morel Mushrooms, Sacramento Delta Green Asparagus,
Easter Egg Radishes, and "Gastrique Béarnaise"

48 HOUR-BRAISED BEEF SHORT RIB

Creamed Ramp Tops, Wilted Arrowleaf Spinach,
and Pickled Green Tomato

SIRLOIN OF MIYAZAKI WAGYU*

Marcho Farms "Ris de Veau," Crispy Shallots,
Rainbow Swiss Chard, and "Potlikker Jus"
(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