

per se

CHEF'S TASTING MENU

May 14, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Rainbow Trout "Rillettes," Hen Egg "Crêpe,"
and Tarragon-Scented Crème Fraîche
(60.00 supplement)

"BEETS AND LEEKS"

"Demi-Sec" Ruby Beets, Holland Leeks "à la Plancha,"
and Green Almond Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Piedmont Hazelnuts,
and Celery Branch "Ribbons"
(30.00 supplement)

CONFIT FILLET OF NOVA SCOTIA HALIBUT

Watercress "Panade," Wild Garlic Leaves, Carbanzo Beans,
and Italian Parsley Emulsion

NORWEGIAN LANGOUSTINES "POËLÉES"

Butter-Poached Morel Mushrooms, Glazed Hakurei Turnips,
and "Crème de Champignons"

"BREAD AND BUTTER"

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

MILK-FED YORKSHIRE PORCELET

Sacramento Delta Green Asparagus, Murray Family Farm's Cherries,
and Black Winter Truffle "Ragoût"

ELYSIAN FIELDS FARM "SELLE D'AGNEAU"*

Marinated Cocktail Artichokes, "Pipérade,"
Basil Oil, and Moroccan Olive Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Yukon Gold Potato "Rösti," Creamed Arrowleaf Spinach,
French White Asparagus, 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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness