

per se

CHEF'S TASTING MENU

May 16, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Feuille de Brick," Piedmont Hazelnut-Chocolate Emulsion,
and Celery Branch
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Espelette Pepper-Scented "Lavash," Japanese Cucumbers,
and Kale "Aioli"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Peanut Brittle,
Young Fennel Bulb, and Greek Yogurt
(30.00 supplement)

HERB-ROASTED ATLANTIC MONKFISH

Morel Mushrooms, Sourdough "Mousseline,"
Green Garlic, and "Chowder Sauce"

MAINE SEA SCALLOP*

Hand-Cut "Ditalini," English Peas, Crispy Parmesan,
and "Sauce Nantua"

"BREAD AND BUTTER"

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

MILK-POACHED FOUR STORY HILL FARM "POULARDE"

Murrays Family Farm's Cherries, Green Almonds,
Smoked Turnip Cream, and "Périgourdine"

ELYSIAN FIELDS FARM SPRING LAMB*

Ricotta Dumplings, Garden Mint, Fava Beans,
and Spring Onion Vinaigrette

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Twice-Baked Fingerling Potatoes, Cabot Cheddar Mousse,
Broccoli Purée, 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