

per se

CHEF'S TASTING MENU

May 23, 2019

"OYSTERS AND PEARLS"

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

"LOBSTER ROLL"

Maine Lobster, Garden Tarragon,
and Royal Ossetra Caviar*
(60.00 supplement)

SALAD OF FINGERLING POTATOES

Broccolini Florettes, Pickled Cucumbers,
Frisée Lettuce, and "Sauce Gribiche"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Granny Smith Apples, Celery Branch "Ribbons,"
and Piedmont Hazelnuts
(30.00 supplement)

GREEN WALK HATCHERY RAINBOW TROUT*

Ruby Beets, Preserved Ramps, Green Almonds,
and Hass Avocado Mousse

CORNMEAL-CRUSTED SOFT-SHELL CRAB

Green Tomato "Chow-Chow," Tokyo Turnips,
and Dill-Scented Crème Fraîche

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Crispy Morel Mushrooms, Spring Garlic,
and Fava Bean Purée

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*

"Saucisson à l'Ail," Sugar Snap Peas,
and Meyer Lemon Confit

100 DAY DRY-AGED BEEF RIB-EYE*

Bone Marrow "Pudding," Sacramento Delta Green Asparagus,
Easter Egg Radishes, and Hobbs Shore's Bacon Gastrique
(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