

per se

CHEF'S TASTING MENU

May 24, 2019

"OYSTERS AND PEARLS"

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

"LOBSTER ROLL"

Celery Branch Salad, Maine Lobster Mayonnaise,
Celeriac "Rémoulade," and Royal Ossetra Caviar*
(60.00 supplement)

CHILLED GREEN ASPARAGUS SOUP

Hawaiian Hearts of Peach Palm, Shishito Peppers,
Radish "Émincé," and Celtuce Oil

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pell Family Farm Strawberries, Piedmont Hazelnuts,
Red Endive, and Kendall Farms Crème Fraîche
(30.00 supplement)

HERB-CRUSTED MONTAUK MONKFISH

Cocktail Artichokes, English Peas,
and Black Winter Truffle Emulsion

PAN-ROASTED SOFT-SHELL CRAB

"Lardo," Pickled Green Tomatoes,
and Ramp "Pesto"

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Fava Bean "Tapenade," Pearson Farm Pecans,
Sweet Carrot Purée, and Mulberry Jus

SNAKE RIVER FARMS KUROBUTA PORK LOIN*

Fork-Crushed Fingerling Potatoes, Savoy Cabbage,
Tokyo Turnips, and Whole Grain Mustard Sauce

100 DAY DRY-AGED BEEF RIB-EYE*

"Pommes Purée," Morel Mushrooms, Broccolini Florettes,
and "Sauce Bordelaise"
(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