

per se

CHEF'S TASTING MENU

May 29, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Rainbow Trout "Pierogi," Garden Dill,
and Horseradish-Scented Crème Fraîche
(60.00 supplement)

SALAD OF COCKTAIL ARTICHOKEs

per se Ricotta, Shishito Peppers,
and Toasted Pine Nuts

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

White Nectarines, Celery Branch "Ribbons,"
and Greek Yogurt
(30.00 supplement)

SLOW-COOKED MAINE DAY BOAT HALIBUT

Hakurei Turnips, Wilted Fava Leaves,
and "Sauce Borscht"

NORWEGIAN LANGOUSTINE "À LA PLANCHA"

Sacramento Delta Green Asparagus, Roasted Ramp Tops,
and "Crème de Crustacés"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

"Pommes Purée," Easter Egg Radishes,
and Greenmarket Onions

ELYSIAN FIELDS FARM SPRING LAMB*

"Merguez," Sweet Carrots, English Peas,
and "Sauce Dijonnaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Beef Short Rib "Pain Perdu," Pickled Green Tomatoes,
Salanova Lettuce, and "1000 Island 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

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