

per se

CHEF'S TASTING MENU

June 1, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Citrus-Cured Hiramasa, Nori Crisp,
and Granny Smith Apple "Vierge"
(60.00 supplement)

CHARCOAL-GRILLED JAPANESE CUCUMBERS

Hawaiian Hearts of Peach Palm, Sweet Carrots,
and Spiced Virginia Peanuts

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Norwich Meadows Farm Strawberries,
Tokyo Turnips, and English Walnuts
(30.00 supplement)

CHARCOAL-GRILLED MONTAUK GOLDEN TILEFISH

Sofritto-Braised Romano Beans, Sungold Tomatoes,
and Marinated Cocktail Artichokes

BUTTERMILK-FRIED SOFT-SHELL CRAB

Pickled Ramp "Rémoulade," Garlic Shoots,
and Compressed Snow Peas

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Glazed La Ratte Potatoes, Petite Onions,
and Hobbs Shore's Bacon Gastrique

SADDLE OF ELYSIAN FIELDS FARM LAMB*

Chickpea Panisse "Croûton," Charred Eggplant "Mayonnaise,"
Shishito Peppers, and "Za'atar" Vinaigrette

SIRLOIN OF MIYAZAKI WAGYU*

"Morilles Farcies," Sacramento Delta Green Asparagus,
Creamed Fava Leaves, 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