

per se

CHEF'S TASTING MENU

June 2, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Citrus-Cured Hiramasa, Snow Pea "Émincé,"
and "Feuille de Brick" Tuile
(60.00 supplement)

HAWAIIAN HEART OF PEACH PALM "BAVAROIS"

"Demi-Sec" Strawberries, Preserved Ramps,
and Piedmont Hazelnuts

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Bourbon-Glazed Brooks Cherries,
Pearson Farm Pecans, and Whipped Honey
(30.00 supplement)

HERB-CRUSTED MONTAUK GOLDEN TILEFISH

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

MAINE SEA SCALLOP "À LA PLANCHA"*

Hass Avocado Mousse, Snug Harbor Heritage Farm Radishes,
and California Nectarine "Relish"

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Stewed Blueberries, Tokyo Turnip Cream,
and Toasted Pistachio Vinaigrette

48 HOUR-BRAISED BEEF SHORT RIB

Cornbread "Pain Perdu," Pickled Red Cabbage, Persian Cucumbers,
and Blackstrap Molasses Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Paillason," Serrano Ham,
Sweet Carrots, and "Jus de Veau"
(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