

per se

CHEF'S TASTING MENU

June 3, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Milk-Fed Yorkshire Porcelet, Soft-Scrambled Hen Egg,
and Snipped Chives
(60.00 supplement)

SALAD OF MARINATED BEETS

Pell Family Farm Strawberries, Compressed Lettuce,
and English Walnuts

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Celery Branch, Candied Virginia Peanuts,
and Caramelized Banana Purée
(30.00 supplement)

CITRUS-CURED HIRAMASA*

Snow Peas, Toasted Sunflower Seeds,
and Nectarine "Vierge"

CHARCOAL-GRILLED MAINE SEA SCALLOP*

Sweet Carrots, Charred Romano Beans,
and Sunchoke Emulsion

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Melted Green Asparagus, "Soubise,"
and Burgundy Mustard Sauce

48 HOUR-BRAISED BEEF SHORT RIB

"Feuille de Brick," Easter Egg Radishes,
and Ramp "Pesto"

"PAVÉ" OF MIYAZAKI WAGYU*

"Papadum," Bok Choy,
and Garbanzo Bean Vinaigrette
(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