

per se

CHEF'S TASTING MENU

June 4, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Slow-Cooked Hen Egg, Sacramento Delta Green Asparagus,
and Fines Herbes
(60.00 supplement)

SALAD OF PERSIAN CUCUMBERS

"Demi-Sec" Strawberries, Cherry Belle Radishes,
Greek Yogurt, and Sunflower Seed Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hobbs Shore's Bacon, Virginia Peanut "Butter,"
Tokyo Turnips, and Banana "Parisienne"
(30.00 supplement)

"PAVÉ" OF ATLANTIC BLACK BASS

Young Fennel Bulb, Marinated Romano Beans,
and Saffron Emulsion

BUTTERMILK-FRIED SOFT-SHELL CRAB

Preserved Green Tomatoes, Speckled Romaine Lettuce,
Hass Avocado, and "Russian Dressing"

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Ruby Beet Purée, Pickled Red Cabbage,
and "Cinq Épices"

ELYSIAN FIELDS FARM LAMB*

Rosemary-Garlic "Pudding," Roasted Cauliflower,
Wilted Ramp Leaves, and Red Wine Vinegar Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Paillason," Fork-Crushed Fava Beans,
and Blue Apron Ale "Béchamel"
(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