

per se

TASTING OF VEGETABLES

June 26, 2019

HASS AVOCADO SORBET
Nectarine Relish, Easter Egg Radishes,
Marcona Almonds, and Crispy "Masa"

MARINATED GREENMARKET CUCUMBERS
Compressed Snow Peas, per se Ricotta,
Toasted Pine Nuts, and Fines Herbes

CHARCOAL-GRILLED ROMANESCO SQUASH
Hawaiian Hearts of Peach Palm "Falafel," Opal Basil,
Shishito Peppers, Charred Tomato Emulsion

CURED FOUR STORY HILL FARM HEN EGG
Marinated Pole Beans, Garlic Chives,
and Smoked "Soubise"

"BREAD AND BUTTER"
"Parker House Roll" and Diane St. Clair's Animal Farm Butter

YUKON GOLD POTATO "PIEROGI"
Green Asparagus, Norwich Meadows Farm Hakurei Turnips,
Salanova Lettuces, and "Mousseline Béarnaise"

RUSSET POTATO "GNOCCHI"
"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
(125.00 supplement)

FOREST MUSHROOM "TARTELETTE"
Pickled Ramps, Sweet Garlic Cream,
and "Sauce Bordelaise"

NETTLE MEADOW FARM "KUNIK"
Spiced English Walnuts, Celery Branch "Ribbons,"
and Brooks Cherry "Mostarda"

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00
SERVICE INCLUDED

per se

CHEF'S TASTING MENU

June 26, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Feuille de Brick," Yellowfin Tuna "Tartare,"
and Toasted Sesame Seed Coulis
(60.00 supplement)

SALAD OF CHERRY TOMATOES

Green Tomato "Relish," Easter Egg Radishes,
and "Ranch Dressing"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Yellow Peaches, Celery Branch "Ribbons," Pearson Farm Pecans,
and Kendall Farms Crème Fraîche
(30.00 supplement)

GREEN WALK HATCHERY RAINBOW TROUT*

Compressed Persian Cucumbers, Greenmarket Turnips,
and Japanese Bonito

MAINE SEA SCALLOP "POËLÉ"*

Bok Choy "Émincé," Charred Scallions,
and Pearl Onion Petals

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

DIAMOND H RANCH QUAIL BREAST

Glazed Sweet Carrots, Garlic Scapes,
and Fines Herbes Emulsion

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
(125.00 supplement)

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Petite Lettuces, Padrón Peppers, Cauliflower Purée,
and Meyer Lemon Jus

"STEAK AND EGGS"*

Charcoal-Grilled Miyazaki Wagyu, Slow-Cooked Hen Egg,
Pickled Ramps, and "Gastrique Béarnaise"
(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