

per se

CHEF'S TASTING MENU

March 27, 2021

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Blinis, Hen Egg "Mimosa," Pickled Pearl Onions,
and Garden Chives
(60.00 supplement)

SALAD OF HOLLAND WHITE ASPARAGUS

Preserved Green Strawberries, Young Almonds,
and Brown Butter Gastrique

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Belgian Endive, Satsuma Mandarins, Piedmont Hazelnuts,
and Kendall Farms Crème Fraîche
(30.00 supplement)

"BREAD AND BUTTER"

Bitter Cocoa-Laminated Brioche and Diane St. Clair's Animal Farm Butter

PEEKYTOE CRAB SALAD

Sunflower Seed Granola, Fennel "Relish,"
and Sweet Carrot "Aioli"

CONFIT FILLET OF MEDITERRANEAN DORADE

Hakurei Turnips, Compressed Watercress,
and "Blanquette de Poisson"

GRIMAUD FARMS GUINEA HEN

Sacramento Delta Green Asparagus, Ramp "Pesto,"
and Pistachio Jus

HAND-CUT "RIGATINI"

Broccoli Buds, "Parmigiano Reggiano"
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Black Trumpet Mushrooms, Cauliflower Florettes,
and Burnt Orange Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Frites," Aged Cheddar,
and "Sauce Diane"
(100.00 supplement)

"GOUGÈRE"

with Aged "Comté" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED