per se

CHEF'S TASTING MENU

January 4, 2018

"OYSTERS AND PEARLS"
"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Regiis Ova White Sturgeon Caviar*

ROYAL KALUGA CAVIAR*
Crème Fraîche "Panna Cotta" with "Dégustation des Oignons"
(60.00 supplement)

"POIREAUX VINAIGRETTE"
Celery Branch "Ribbons," Pain de Campagne "Croûtons,"
Tokyo Turnips, and Black Winter Truffle "Ravigote"

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Parsnip Purée, Meiwa Kumquats, and Piedmont Hazelnuts
(30.00 supplement)

CHARCOAL-GRILLED MEDITERRANEAN CORVINA
Compressed Winter Chicories, Meyer Lemon, Fennel Bulb,
and Armando Manni Extra Virgin Olive Oil

MAINE DIVER SEA SCALLOP "POÊLÉE"*
Delicata Squash "Tempura," Pickled Red Cabbage,
and Granny Smith Apple Emulsion

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

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DIAMOND H RANCH QUAIL
Creamed Black Trumpet Mushrooms, Butternut Squash,
and Pumpkin Seed Jus

ARROWLEAF SPINACH "RIGATINI"
Peekytoe Crab, Crispy Shallots, "Parmigiano-Reggiano,"
and Shaved Black Winter Truffles
(125.00 supplement)

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48 HOUR-BRAISED BEEF SHORT RIB
Cornbread "Pain Perdu," Ají Dulce Peppers,
and Petite Carrots

SIRLOIN OF MIYAZAKI WAGYU*
Celeriac "Gratin," Brussels Sprouts,
and Sunchoke "Mousseline"
(100.00 supplement)

"GOUGÈRE"
with Aged "Gruyère"

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

PRIX FIXE 340.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness