per se

CHEF'S TASTING MENU

February 15, 2018

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

ROYAL KALUGA CAVIAR*
Toasted Garlic, "Capellini,"
and Razor Clam Emulsion
(60.00 supplement)

SALAD OF HAKUREI TURNIPS
Cherry Belle Radishes, Pine Nut Oil,
and Tahitian Pomelo "Vierge"

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Sicilian Pistachios, Michigan Sour Cherries,
and Bitter Chocolate Sauce
(30.00 supplement)

CONFIT FILLET OF NORWEGIAN SEA TROUT*
"Pommes Paillasson," Spanish Onion Relish,
and Snipped Chives

BUTTER-POACHED MAINE LOBSTER
Melted Green Garlic, Spiced Cashews,
Moroccan Olives, and California Yuzu

"BREAD AND BUTTER"
"Pain de Seigle aux Fruits Secs" and Diane St. Clair's Animal Farm Butter

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FOUR STORY HILL FARM "SUPRÊME DE POULARDE"
Louisiana Crayfish, Wilted Pea Shoots,
Sweet Carrots, and Brown Butter Jus

"CARNAROLI RISOTTO BIOLOGICO"
"Castelmagno" and Shaved Black Winter Truffles
(125.00 supplement)

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48 HOUR-BRAISED BEEF SHORT RIB
Jerusalem Artichokes, Black Trumpet Mushrooms,
Brussels Sprouts, and "Steak Sauce"

SIRLOIN OF MIYAZAKI WAGYU*
Yam Purée, Grilled Scallions, Preserved Ginger,
and Beech Mushroom Vinaigrette
(100.00 supplement)

"BLEU D'AUVERGNE"
"Gâteau aux Pruneaux," Ruby Beets,
and Marcona Almonds

"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