per se

CHEF'S TASTING MENU

March 1, 2018

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

ROYAL KALUGA CAVIAR*
Hokkaido Sea Urchin, Spiced Macadamia Nuts,
Finger Limes, and Nasturtium Leaves
(60.00 supplement)

"ARTICHAUTS FARCIS À LA BARIGOULE"
Serrano Ham, Cerignola Olives, and Sweet Carrots

HUDSON VALLEY MOULARD DUCK FOIE GRAS
Michigan Sour Cherries, Marcona Almonds,
Celery Branch, and Condensed Milk Coulis
(30.00 supplement)

CONFIT FILLET OF MONTANA LAKE TROUT*
Pickled Rhubarb, Persian Cucumbers,
and Bonito Emulsion

CHARCOAL-GRILLED SCOTTISH LANGOUSTINES
Forest Mushroom "Pierogi," Hakurei Turnips,
and "Crème de Champignons"

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

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DIAMOND H RANCH QUAIL BREAST
Winter Chicories, English Walnuts, Nordmann Kumquats,
and Smoked Foie Gras Vinaigrette

HAND-CUT "TAGLIATELLE"
"Parmigiano-Reggiano" and Shaved Black Winter Truffles
(125.00 supplement)

BACON-WRAPPED MILLBROOK FARM VENISON*
Marble Potatoes, Melted Green Garlic, and Purplette Onions

SIRLOIN OF MIYAZAKI WAGYU*
Bone Marrow, Kandarian Farms Farro, Savoy Cabbage,
and Szechuan Peppercorn Jus
(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