

per se

CHEF'S TASTING MENU

February 2, 2019

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Yellowfin Tuna, Paprika-Scented "Feuille de Brick,"
Celery Branch, and Slow-Cooked Hen Egg
(60.00 supplement)

ROASTED TOKYO TURNIPS

Green Garlic, Candied Virginia Peanuts,
and Preserved Ginger Gastrique

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Poached Sour Cherries, California Pistachios,
and Ruby Beet Purée
(30.00 supplement)

"SASHIMI" OF MONTAUK FLUKE*

Hawaiian Hearts of Peach Palm, Persian Cucumbers,
and Oro Blanco Grapefruit "Vierge"

CHARCOAL-GRILLED PACIFIC ABALONE

Geechie Boy Mills Freekeh, Crispy Kale Sprouts, Toasted Almonds,
and Pickled Aji Dulce Peppers

"BREAD AND BUTTER"

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

THOMAS FARM PIGEON "EN CRÉPINETTE"*

Winter Chicories, Wild Onion Shoots,
and Caramelized Apple "Butter"

MARINA DI CHIOGGIA PUMPKIN "RISOTTO"

Chestnut Confit, "Parmigiano-Reggiano,"
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

ELYSIAN FIELDS FARM LAMB*

"Pommes Rissolées," Savoy Cabbage "Rôti à la Broche,"
and "Jus d'Agneau"

"PAVÉ" OF MIYAZAKI WAGYU*

Swiss Chard "Subric," Forest Mushrooms,
and Bone Marrow Vinaigrette
(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