

per se

CHEF'S TASTING MENU

February 4, 2019

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Soy Bean "Panna Cotta," Granny Smith Apples,
and Preserved Ginger
(60.00 supplement)

SALAD OF WINTER RADISHES

Young Fennel Bulb, Meiwa Kumquats,
Crispy Oats, and Saffron Coulis

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Thompson Grapes, California Pistachios,
and Spicy Mustard Condiment
(30.00 supplement)

HAMACHI "À LA PLANCHA"*

Caramelized Green Garlic, Castle Valley Mill Spelt Berries,
and Za'atar Emulsion

CHARCOAL-GRILLED SCOTTISH LANGOUSTINES

Serrano Ham, Cocktail Artichokes,
Sweet Carrots, and "Escabèche"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Parsnip Cream, Brussels Sprouts "Émincé,"
and "Sauce Périgourdine"

HAND-CUT "TAGLIATELLE"

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

48 HOUR-BRAISED BEEF SHORT RIB

"Pommes Duchesse," Wilted Arrowleaf Spinach,
and "Vinaigrette Bordelaise"

"PAVÉ" OF MIYAZAKI WAGYU*

Celery Root "Gratin," Broccoli Purée,
and Szechuan Peppercorn "Mignonnette"
(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