

per se

CHEF'S TASTING MENU

February 8, 2019

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Ankimo "Royale," Sea Bean "Lavash,"
and Preserved Ginger
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Broccolini Florettes, Marcona Almonds,
and Meyer Lemon Confit

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Young Fennel, Pear-Chocolate Emulsion,
and Crispy Oat Tuile
(30.00 supplement)

MONTAUK SILVER HAKE "RAVIOLO"

Marinated Cauliflower, Piedmont Hazelnuts,
Picholine Olives, and Red Pepper Gastrique

MAINE DIVER SCALLOP*

Forest Mushrooms, Sweet Carrots,
and "Crème de Champignons"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Melted Savoy Cabbage, Smoked "Soubise,"
and Brown Butter Jus

"CARNAROLI RISOTTO BIOLOGICO"

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

SADDLE OF BROKEN ARROW RANCH ANTELOPE*

Parmesan "Pain Perdu," Pickled Celery Branch,
and "Sauce Navarin"

100 DAY DRY-AGED BEEF RIB-EYE*

"Pommes Duchesse," French Leeks,
and Hobbs Shore's Bacon
(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