

per se

CHEF'S TASTING MENU

February 9, 2019

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

"Pommes Paillason," Bangs Island Mussel "Royale,"
and Italian Parsley
(60.00 supplement)

SLOW-ROASTED NORWICH MEADOWS FARM BEETS

Compressed Granny Smith Apples, Persian Cucumbers,
Candied Cashews, and Hass Avocado Mousse

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Poached Bartlett Pears, Winter Chicories, English Walnuts,
and Bitter Chocolate Emulsion
(30.00 supplement)

"SASHIMI" OF MONTAUK FLUKE*

Hawaiian Hearts of Peach Palm, Silk Road Nectarines,
Toasted Sesame Coulis, and Japanese Bonito Gelée

CALIFORNIA SPINY LOBSTER

Oro Blanco Grapefruit, Winter Radishes,
and Basil Oil

"CARNAROLI RISOTTO BIOLOGICO"

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

"BREAD AND BUTTER"

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

DEVIL'S GULCH RANCH "SELLE DE LAPIN"*

Buttered English Peas, Glazed Sweet Carrots,
and Hobbs Shore's Bacon Gastrique

MARCHO FARMS VEAL RIB-EYE "RÔTI À LA BROCHE"*

Sunchoke "Rösti," Black Trumpet Mushrooms,
Caramelized Green Garlic, and Marsala Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Red Pepper "Pain Perdu," Picholine Olives,
Gem Lettuces, and "Jus de Veau"
(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