

per se

CHEF'S TASTING MENU

February 12, 2019

"OYSTERS AND PEARLS"

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

CAULIFLOWER "PANNA COTTA"

Island Creek Oyster Glaze and Royal Kaluga Caviar*
(60.00 supplement)

SALAD OF MARINATED SUNCHOKES

Hadley Orchards Dates, Preserved Ají Dulce Peppers,
Piedmont Hazelnuts, and "Romesco"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Young Fennel Bulb, Winter Chicories, Greek Yogurt,
and Aged Balsamic Vinegar
(30.00 supplement)

CITRUS-CURED ATLANTIC BLACK BASS*

Hawaiian Hearts of Peach Palm, Chandler Pomelo,
and Coconut "Pudding"

SLOW-COOKED MAINE SEA SCALLOP*

Silk Road Nectarines, Celery Branch "Ribbons,"
Marcona Almonds, and Brown Butter Gastrique

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Hobbs Shore's Bacon, Granny Smith Apples,
Savoy Cabbage, and "Jus de Gaille"

"CARNAROLI RISOTTO BIOLOGICO"

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

48 HOUR-BRAISED BEEF SHORT RIB

Forest Mushrooms, Sweet Carrot Purée,
Tokyo Turnips, and Marsala Jus

MIYAZAKI WAGYU

"Pommes Anna," Caramelized Green Garlic,
Wilted Arrowleaf Spinach, and "Steak Sauce"
(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