

per se

CHEF'S TASTING MENU

February 16, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Brown Trout, Buckwheat "Crêpe,"
and Horseradish Crème Fraîche
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Cherry Belle Radishes, Meiwa Kumquats,
and Caramelized Sunchoke Purée

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Silk Road Nectarine, Hakurei Turnips,
and Piedmont Hazelnuts
(30.00 supplement)

CHARCOAL-GRILLED PACIFIC SABLEFISH

Melted Holland Leeks, Sweet Potato "Mousseline,"
and Brown Butter Gastrique

HAND-HARVESTED MAINE SEA SCALLOP*

Braised Lacinato Kale, Toasted Almonds,
and Serrano Ham "Ribbons"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Black Trumpet Mushrooms, "Pommes Purée,"
Broccoli Florettes, and Foie Gras Emulsion

MARINA DI CHIOGGIA PUMPKIN "RISOTTO"

Parmesan Mousse and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

SADDLE OF MILLBROOK FARM VENISON*

Hobbs Shore's Bacon, Glazed Celery Root,
and Granny Smith Apple "Mostarda"

100 DAY DRY-AGED BEEF RIB-EYE*

Crispy Bone Marrow, Wilted Arrowleaf Spinach,
Cipollini Onion Rings, and "Sauce Bordelaise"
(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