

per se

CHEF'S TASTING MENU

February 18, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

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

"POIREAUX À LA VINAIGRETTE"

"Pain de Campagne," Winter Radishes, Marcona Almonds,
and Black Winter Truffle "Ravigote"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Pickled Beets, Virginia Peanuts, and Granny Smith Apple "Mostarda"
(30.00 supplement)

CITRUS-CURED AUSTRALIAN HIRAMASA*

Hakurei Turnips, Fresno Chilis,
and Hass Avocado Mousse

HERB-ROASTED SCOTTISH LANGOUSTINES

Crispy Morel Mushrooms, Gem Lettuce,
and "Sauce Américaine"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Norwich Meadows Farm Sweet Carrots, Glazed Rutabaga,
Pearson Farm Pecans, and BLiS Maple Syrup

"CARNAROLI RISOTTO BIOLOGICO"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Compressed Chicories, Piedmont Hazelnuts,
Sunchoke Cream, and Rosemary-Balsamic Jus

MIYAZAKI WAGYU*

"Pommes Paillason," Dry-Aged Beef "Tataki," Broccoli Florettes,
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