

per se

CHEF'S TASTING MENU

February 19, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Yellowfin Tuna "Tartare," Persian Cucumbers,
Nori "Lavash," and Yuzu Crème Fraîche
(60.00 supplement)

HAWAIIAN HEART OF PEACH PALM "BAVAROIS"

Compressed Nectarines, Petite Radishes,
and Toasted Cashews

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Asian Pear, Fennel Bulb, Virginia Peanuts,
and Bitter Chocolate Emulsion
(30.00 supplement)

AUSTRALIAN HIRAMASA "À LA PLANCHA"*

Purple Top Turnips, Celery Branch Salad, Piedmont Hazelnuts,
and Granny Smith Apple Vierge

CHARCOAL-GRILLED MAINE LOBSTER

"Pommes Purée," Morel Mushrooms, Miner's Lettuce,
and "Sauce Américaine"

"BREAD AND BUTTER"

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

MILK-FED YORKSHIRE "PORCELET"

Sweet Carrots, Glazed Rutabaga,
and Pearson Farm Pecans

"CARNAROLI RISOTTO BIOLOGICO"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Winter Chicories, Sunchoke Cream, Pearl Onions,
and Rosemary-Balsamic Jus

"PAVÉ" OF MIYAZAKI WAGYU*

Veal Cheek "Pierogi," Ruby Red Beets,
and Smoked Savoy Cabbage Purée
(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