

per se

CHEF'S TASTING MENU

March 2, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Sea Urchin "Panna Cotta," Compressed Snap Dragon Apples,
Marcona Almonds, and Espelette-Scented "Lavash"
(60.00 supplement)

"PEAS AND CARROTS"

Hawaiian Hearts of Peach Palm, English Peas,
Sweet Carrots, and Celtuce Oil

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Thompson Grapes, Celery Branch Salad, Peanut Brittle,
and Pink Peppercorn Yogurt
(30.00 supplement)

CITRUS-CURED MONTAUK FLUKE*

Tokyo Turnips, Pickled Kumquats,
and White Asparagus "Vierge"

MAINE SEA SCALLOP "POËLÉ"*

"Pommes Purée," Preserved Horseradish, Regiis Ova Caviar,
and Kendall Farms Crème Fraîche

"BREAD AND BUTTER"

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

THOMAS FARM PIGEON*

Roasted Parsnips, French Prune Emulsion,
and Piedmont Hazelnut Jus

HAND-CUT "TAGLIATELLE"

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

RIB-EYE OF MARCHO FARMS NATURE-FED VEAL*

Crispy "Spätzle," Grilled Savoy Cabbage,
Forest Mushrooms, and "Soubise"

[26] 100 DAY DRY-AGED BEEF RIB-EYE* → MIYAZAKI WAGYU*

"Escargots à la Bourguignonne," Cocktail Artichokes,
Wilted Arrowleaf Spinach, and "Sauce Diane"
(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