

per se

CHEF'S TASTING MENU

March 3, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Hen Egg "Crêpe," Roasted Gem Lettuce,
and Serrano Ham "Ribbons"
(60.00 supplement)

SALAD OF WHITE ASPARAGUS

Hawaiian Hearts of Peach Palm, Hass Avocado Mousse,
Virginia Peanuts, and Tamari Vinaigrette

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Piedmont Hazelnuts, Pickled Fennel Bulb,
Belgian Endive, and Balsamic Vinegar
(30.00 supplement)

WILD PORTUGUESE SEA BREAM

Caramelized Green Garlic, Fingerling Potato "Mousseline,"
and "Sauce Cardinale"

SCOTTISH LANGOUSTINES "À LA PLANCHA"

Chandler Pomelo, Toasted Almonds,
and Sunchoke Cream

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Crispy Cipollini Onion, Broccoli Spigarello,
and "Jus de Canard"

ANSON MILLS FARRO VERDE "GRATIN"

"Rillettes de Poularde," Aged Parmesan, "Crème d'Artichauts,"
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

BACON-WRAPPED MILLBROOK FARM VENISON*

Morel Mushrooms, Braised Lacinato Kale, Parsnip "Aïoli,"
and Red Wine Vinegar Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Marcho Farms "Ris de Veau," Black Trumpet Mushrooms,
Wilted Pea Shoots, 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