

per se

CHEF'S TASTING MENU

March 4, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Hen Egg "Crêpe," Serrano Ham,
and Wilted Arrowleaf Spinach
(60.00 supplement)

SALAD OF WINTER RADISHES

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

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Silk Road Nectarine "Mostarda," Pearson Farm Pecans,
Tokyo Turnips, and Tellicherry Peppercorn
(30.00 supplement)

CHARCOAL-GRILLED SPANISH MACKEREL

Marinated Long Fin Squid, Cranberry Beans,
Gem Lettuces, and "Chimichurri"

SLOW-COOKED MAINE SEA SCALLOP*

"Pain de Campagne," Chandler Pomelo,
and Picholine Olives

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Glazed White Asparagus, English Peas,
and Scallion "Mousseline"

"CARNAROLI RISOTTO BIOLOGICO"

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

BACON-WRAPPED MILLBROOK FARM VENISON*

Hadley Orchards Medjool Date Purée, Caramelized French Leeks,
Black Trumpet Mushrooms, and Piedmont Hazelnut Jus

MIYAZAKI WAGYU*

Sweet Potato Purée, Marcho Farms "Ris de Veau,"
Braised Lacinato Kale, 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