

per se

CHEF'S TASTING MENU

December 15, 2019

"OYSTERS AND PEARLS"

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

DUNGENESS CRAB "ROYALE"

Koshihikari Rice "Tuile" and Royal Ossetra Caviar*
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM SALAD
Marinated French Leeks, Pickled Cranberries, California Crosnes,
and Black Winter Truffle Crème Fraîche

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Cotton Candy Grapes, Candied Virginia Peanuts,
Celery Branch, and Greek Yogurt
(30.00 supplement)

"SASHIMI" OF JAPANESE HIRAMASA*

Tangerine "Suprêmes," Olio Verde Extra Virgin Olive Oil,
Toasted Pistachios, and Preserved Ginger Vinaigrette

ATLANTIC SEA SCALLOP "À LA PLANCHA"*

Cauliflower Florettes, Crispy Capers, Marcona Almonds,
and Brown Butter Emulsion

"BREAD AND BUTTER"

Bitter Cocoa Laminated Brioche and Diane St. Clair's Animal Farm Butter

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Cauliflower Mushrooms, Braised Lacinato Kale,
Gem Lettuces, and Black Garlic Jus

MARCHO FARMS "RIS DE VEAU"

Hitchpoint Farms Creamy Polenta, "Beurre Noisette,"
"Castelmagno," and Shaved White Truffles from Alba
(175.00 supplement)

BACON-WRAPPED MILLBROOK FARM VENISON SADDLE*

Black Trumpet Mushrooms, Marina di Chioggia Pumpkin,
Pearson Farm Pecans, and BLiS Maple Syrup

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Boulangère," Creamed Watercress Purée,
Cipollini Onions, and "Steak Sauce"
(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