

per se

CHEF'S TASTING MENU

January 18, 2020

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Japanese Hiramasa "Tartare," Persian Cucumbers, "Feuille de Brick,"
and Horseradish Crème Fraîche
(60.00 supplement)

CHARCOAL-GRILLED GEM LETTUCES

Hawaiian Hearts of Peach Palm, California Pistachios,
Pickled Radishes, and "Green Goddess" Dressing

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Armagnac-Poached Prunes, Piedmont Hazelnuts,
Celery Branch, and Greek Yogurt
(30.00 supplement)

SLOW-COOKED FILLET OF WILD PORTUGUESE ROUGET

Cauliflower Florettes, Holland Peppers,
Fennel Bulb, and "Bagna Càuda"

HERB-CRUSTED NORWEGIAN LANGOUSTINE

Fork-Crushed Sunchokes, Friszeline Lettuce,
and Black Winter Truffle "Vichyssoise"

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Tokyo Turnips, Charred Green Garlic, Cranberry "Marmalade,"
and Szechuan Peppercorn Mignonnette

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano," "Beurre Noisette,"
and Shaved White Truffles from Alba
(175.00 supplement)

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Yellow Foot Chanterelle Mushrooms, Marinated Red Cabbage,
Cipollini Onions, and Red Wine Vinegar Jus

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF RIB-EYE*

"Pommes Purée," Wilted Arrowleaf Spinach,
Morel Mushrooms, 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