

per se

CHEF'S TASTING MENU

January 19, 2020

"OYSTERS AND PEARLS"

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

"BLOODY MARY"

Norwegian Langoustine "en Gelée," Pickled Celery Branch,
Kendall Farms Crème Fraîche, and Royal Ossetra Caviar*
(60.00 supplement)

SWEET CARROTS "À LA PLANCHA"

Hadley Orchards Medjool Dates, California Pistachios,
and "Green Goddess Dressing"

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Norwich Meadows Farm Beets, Compressed Treviso, Candied Hazelnuts,
and Pink Peppercorn-Scented Yogurt
(30.00 supplement)

"CEVICHE" OF NANTUCKET BAY SCALLOPS*

Greenmarket Radishes, Meyer Lemon "Pudding,"
Marcona Almonds, and Celery Root "Dashi"

"PAVÉ" OF MONTAUK TILEFISH

Crispy Garlic Chips, Confit Fennel Bulb,
Saffron "Rouille," and "Bouillabaisse"

"BREAD AND BUTTER"

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

THOMAS FARM PIGEON*

Tokyo Turnips, Green Garlic, Cranberry Purée,
and Szechuan Peppercorn Mignonnette

HAND-CUT "TAGLIATELLE"

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

MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"*

"Ris de Veau," Black Trumpet Mushrooms, Glazed Pearl Onions,
Roasted Gem Lettuce, and Marsala Jus

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF*

"Pommes Paillason," Slow-Cooked Hen Egg, Red Cabbage,
and Hobbs Shore's Bacon Gastrique
(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