

per se

CHEF'S TASTING MENU

January 27, 2020

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Marinated Bangs Island Mussel, per se Oyster Cracker,
"Salade aux Fines Herbes," and Hen Egg Purée
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM "PANNA COTTA"

Satsuma Mandarins, Snug Harbor Heritage Farm Petite Lettuces,
Pickled Fennel, and Hass Avocado Mousse

HUDSON VALLEY MOULARD DUCK FOIE GRAS "PASTRAMI"

Royal Blenheim Apricots, Winter Radishes,
and Toasted Sesame Seeds
(30.00 supplement)

CHARCOAL-GRILLED MEDITERRANEAN LUBINA

Caramelized Endive, Pickled Pearl Onions, California Pistachios,
"Sauce Suprême au Vin Jaune," and Black Winter Truffles

HERB-ROASTED NORWEGIAN LANGOUSTINES

"Pommes Maxim's," Melted Holland Leeks,
and Ruby Beet Emulsion

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL "EN CROÛTE"

Black Trumpet Mushrooms, Compressed Watercress,
and "Crème de Champignons"

HAND-CUT "TAGLIATELLE"

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

48 HOUR-BRAISED BEEF SHORT RIB

Fork-Crushed Sunchokes, Glazed Brussels Sprouts,
Confit Shallots, and "Sauce Bordelaise"

"PAVÉ" OF MIYAZAKI WAGYU*

Broccoli Florettes, Tokyo Turnips,
and "Hollandaise de Crustacés"
(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