

per se

CHEF'S TASTING MENU

January 28, 2020

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Pommes Soufflées," Rainbow Trout "Rillettes,"
and Tarragon-Scented Crème Fraîche
(60.00 supplement)

CHARCOAL-GRILLED PETITE LETTUCES

Pickled Fennel Bulb, California Pistachios,
Hass Avocado Mousse, and Scallion "Vierge"

HUDSON VALLEY MOULARD DUCK FOIE GRAS "PASTRAMI"

Slow-Roasted Ruby Beets, Silk Road Nectarines,
and Pearson Farm Pecans
(30.00 supplement)

MARINATED NORWEGIAN LANGOUSTINES

Celery Branch, Preserved Horseradish,
and San Marzano Tomato "Marmalade"

MEDITERRANEAN LUBINA "EN ÉCAILLES DE TRUFFES NOIRES"

Musquée de Provence Pumpkin, Crispy Brussels Sprouts,
and "Sauce Américaine"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Forest Mushrooms, Tokyo Turnips, Watercress Leaves,
and "Crème de Champignons"

"TOAD IN THE HOLE"*

Brioche "Pain Perdu," Sunny-Side Up Hen Egg, "Sauce Périgourdine,"
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

48 HOUR-BRAISED BEEF SHORT RIB

Celery Root "Rémoulade," Rainbow Swiss Chard, Aji Dulce Peppers,
and Mustard Seed Vinaigrette

SIRLOIN OF MIYAZAKI WAGYU*

Wilted Arrowleaf Spinach, "Bayley Hazen Blue,"
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