

per se

CHEF'S TASTING MENU

January 29, 2020

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Feuille de Brick," Celery Root "Relish," Finger Lime,
and Sourdough "Panna Cotta"
(60.00 supplement)

SALAD OF COCKTAIL ARTICHOKEs

Greenmarket Radishes, Meyer Lemon, Marcona Almonds,
and Charred Shishito Pepper "Aioli"

HUDSON VALLEY MOULARD DUCK FOIE GRAS "PASTRAMI"

Ruby Beets, Hadley Orchard Medjool Dates,
California Pistachios, and Vanilla Emulsion
(30.00 supplement)

"PAVÉ" OF MEDITERRANEAN LUBINA

Roasted Parsnips, Celery Branch,
and Oro Blanco Grapefruit "Suprêmes"

HAND-HARVESTED MAINE SEA SCALLOP*

Melted Fennel Bulb, "Soubise," Spiced Cashews,
and Smoked Oyster Cream

"BREAD AND BUTTER"

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

GRIGGSTOWN FARM PHEASANT

Buttermilk-Fried Morel Mushrooms, Salsify Root,
Red Napa Cabbage, and Toasted Cumin Jus

HAND-CUT ARROWLEAF SPINACH "RIGATINI"

Crispy Shallots, "Castelmagno,"
and Shaved White Truffles from Alba
(175.00 supplement)

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Cauliflower Florettes, Pickled Kohlrabi,
Piquillo Peppers, and "Pimentón" Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Cornbread "Pain Perdu," "Hollandaise de Homard,"
Brussels Sprouts, 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