

per se

HAPPY VALENTINE'S DAY

CHEF'S TASTING MENU

February 14, 2020

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Royal Ossetra Caviar*

HUDSON VALLEY MOULARD DUCK FOIE GRAS TART

Salsify Root, Sour Cherry "Pâte de Fruit,"
and Pistachio-Chocolate Emulsion

SLOW-COOKED FILLET OF WILD PORTUGUESE SAINT-PIERRE

"Pommes Maxim's," "Farce Fine de Saint-Jacques à la Truffe Noire,"
and Noilly Prat "Beurre Blanc"

"BEETS AND LEEKS"

Herb-Roasted Norwegian Langoustines, Pickled Kohlrabi,
Melted Welsh Onions, and Ruby Beet-Pastrami "Butter"

MARCHO FARMS "RIS DE VEAU LAQUÉ"

Serrano Ham "Soldiers," Soft-Scrambled Hen Egg "Mousseline,"
and Shaved Black Winter Truffles from Périgord

"PEAS AND CARROTS"

Charcoal-Grilled Miyazaki Wagyu, Glazed Greenmarket Carrots,
Wilted Pea Leaves, and Szechuan Peppercorn "Mignonnette"*

"BRILLAT-SAVARIN"

Five Spice "Arlettes," Royal Blenheim Apricot Jelly, Winter Chicories,
and Tellicherry Peppercorn-Scented Crème Fraîche

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

"THE APPLE OF MY EYE"

Hibiscus "Lemonade" and Pink Champagne "Granité"

per se "EGG CREAM"

Madagascar Vanilla Bean Ice Cream
and K+M Chocolate "Soda"

"HEARTS ON PARADE"

Devil's Food Cake, Preserved Snug Harbor Strawberries,
and Enlightenment Wines Blackberry Mead

PRIX FIXE 650.00

SERVICE INCLUDED