

per se

CHEF'S TASTING MENU

February 15, 2020

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Green Walk Hatchery Smoked Trout "Rillettes," Brioche Melba,
Celery Branch, and Dill Crème Fraîche
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM SALAD

Cara Cara Oranges, Spiced California Pistachios,
Compressed Fennel Bulb, and Tuscan Kale "Aïoli"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Royal Blenheim Apricots "Gelée," Pickled Kohlrabi,
Marcona Almonds, and Puffed Buckwheat
(30.00 supplement)

SLOW-COOKED FILLET OF WILD PORTUGUESE SAINT-PIERRE

Brussels Sprouts, Meyer Lemon, Piedmont Hazelnuts,
and Caramelized Sunchoke Cream

HAND-HARVESTED MAINE DIVER SEA SCALLOP*

Congaree and Penn Brown Rice, Norwich Meadows Farm Welsh Onions,
Toasted Cashews, and Vadouvan Curry Emulsion

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Marina Di Chioggia Pumpkin, Torpedo Shallots, Habanada Peppers,
and Szechuan Peppercorn "Mignonnette"

"CARNAROLI RISOTTO BIOLOGICO"

Aged Parmesan and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"*

Black Trumpet Mushroom "Raviolo," Tokyo Turnips,
English Walnuts, and Foie Gras-Madeira Jus

100 DAY DRY-AGED BEEF RIB-EYE*

Yukon Gold Potatoes, Cabot Cheddar "Mousseline," Broccoflower Florettes,
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