

per se

CHEF'S TASTING MENU

February 17, 2020

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Pommes Paillason," Slow-Cooked Hen Egg,
and Pickled Pearl Onions
(60.00 supplement)

MARINATED PERSIAN CUCUMBERS

Fennel Bulb, Hadley Orchards Medjool Dates, Marcona Almonds,
and "Green Goddess Dressing"

HUDSON VALLEY MOULARD DUCK FOIE GRAS "PASTRAMI"

Sour Cherry "Pâte de Fruit," California Pistachios, Ruby Beet Purée,
and Spicy Mustard Condiment
(30.00 supplement)

"SASHIMI" OF JAPANESE HIRAMASA*

Cara Cara Oranges, Opal Basil,
and Spiced Citrus "Vierge"

BUTTER-POACHED MAINE LOBSTER

Hinona Kabu Turnips, Melted Welsh Onions,
and Szechuan Peppercorn "Mignonnette"

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Slow-Roasted Butternut Squash, Piedmont Hazelnuts,
and Madeira Jus

"MACARONI AND CHEESE"

Hand-Cut "Ditalini," Parmesan "Mousseline,"
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

48-HOUR BRAISED BEEF SHORT RIB

Winter Radishes, Creamed Arrowleaf Spinach,
and "Sauce Périgourdine"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Dry-Aged Beef "Tataki," Brussels Sprouts "Émincé,"
Sunchoke Cream, 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