

per se

CHEF'S TASTING MENU

February 23, 2020

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Vinaigrette à l'Esturgeon Fumé" and "Pommes Purée"
(60.00 supplement)

NORWICH MEADOWS FARM WINTER RADISHES

Tahoe Gold Mandarins, Fuerte Avocado Mousse,
Thai Basil, and "Leche de Tigre"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Sunflower Seed Granola, Poached Sultanas,
Sweet Carrots, and Greek Yogurt
(30.00 supplement)

GREENWALK HATCHERY RAINBOW TROUT "CHAUD FROID"

Slow-Roasted Ruby Beets, Dill Pollen Melba,
and Horseradish Crème Fraîche

MAINE SEA SCALLOP "À LA PLANCHA"*

Meyer Lemon, Brown-Butter Toasted Almonds,
Cauliflower Purée, and Banyuls "Gastrique"

"BREAD AND BUTTER"

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

PENNSYLVANIA AMISH RAISED PIGEON*

Hadley Orchards Medjool Dates, California Pistachios,
and Celery Root "Confit"

GEECHIE BOY WHITE CORN POLENTA

Marcho Farms "Ris de Veau," Aged Parmesan,
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

"Collier d'Agneau," Broccoli Di Cicco, Candied Cashews,
and Szechuan Peppercorn "Mignonnette"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Panade de Berlingot de Mer," Red Oak Lettuce,
Garlic Cream, and "Jus de Bœuf"
(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