

per se

CHEF'S TASTING MENU

December 4, 2017

"OYSTERS AND PEARLS"

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

SMOKED STURGEON "MILLE-CRÊPE"
Dill-Scented Cucumbers, Meyer Lemon Confit,
and Royal Kaluga Caviar*
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM BEETS
Broccolini Florettes, Gem Lettuces, Petite Radishes,
and Kaffir Lime Yogurt

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
"Caramel Apple," Celery Branch, Toasted Pistachios,
and Black Winter Truffles
(30.00 supplement)

SLOW-POACHED JAPANESE BLUE NOSE MEDAI*
Sweet Carrots, Snug Harbor Heritage Farm Welsh Onions,
and Preserved Ginger Vinaigrette

CHARCOAL-GRILLED NANTUCKET BAY SCALLOPS*
Roasted Grapes, Young Fennel, Marcona Almonds,
and Brown Butter Gastrique

"BREAD AND BUTTER"

Smoked Paprika "Parker House Roll" and Diane St. Clair's Animal Farm Butter

THOMAS FARM PIGEON "FARCI AU FOIE GRAS"*
Spiced Red Kuri Squash, Brussels Sprouts,
and Prune-Armagnac Jus

HAND-CUT "TAGLIATELLE"
Shaved White Truffles from Alba, "Castelmagno,"
and "Beurre Noisette"
(175.00 supplement)

48 HOUR-BRAISED BEEF SHORT RIB
Geechie Boy Mill Rice, Aji Dulce Peppers,
Garlic "Pudding," and Lollipop Kale

SIRLOIN OF MIYAZAKI WAGYU*
"Pommes Paillason," Creamed Arrowleaf Spinach,
Cipollini Onions, and Whole Grain Mustard
(100.00 supplement)

"GOUGÈRE"
with Aged "Gruyère"

"ASSORTMENT OF DESSERTS"
Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED