

per se

CHEF'S TASTING MENU

December 6, 2017

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

"Sashimi" of Maine Geoduck, Green Tomato Relish,
and Granny Smith Apple Gelée
(60.00 supplement)

PARSNIP "PAIN PERDU"

Compressed Castelfranco, Ruby Red Grapefruit "Suprêmes,"
Winter Radishes, and Sunchoke "Aïoli"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Pistachios, Crispy Brussels Sprouts,
Cranberries, and Five-Spice Crème Fraîche
(30.00 supplement)

"PAVÉ" OF ATLANTIC BLUEFIN TUNA*

Persian Cucumbers, Hass Avocado Purée, Toasted Sesame Seeds,
and Young Coconut Vinaigrette

PAN-ROASTED SCOTTISH LANGOUSTINES

Gem Lettuces, Tokyo Turnips, and Lovage Mousseline

"BREAD AND BUTTER"

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

SALMON CREEK FARMS KUROBUTA PORK JOWL

Chestnut Marmalade, Celery Root "Pudding,"
Poached Prunes, and Port Wine-Shallot Jus

HAND-CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Castelmagno,"
and "Beurre Noisette"
(175.00 supplement)

SADDLE OF MARCHO FARMS NATURE-FED VEAL*

Broccoli Florettes, Meyer Lemon Confit,
and Forest Mushrooms "à la Bordelaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Maxim's," Creamed Arrowleaf Spinach,
and "Steak Sauce"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness