

per se

CHEF'S TASTING MENU

December 17, 2017

"OYSTERS AND PEARLS"

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

CAROLINA SHRIMP "BISQUE"

Brioche "Croûtons," Garden Tarragon,
and Royal Kaluga Caviar*
(60.00 supplement)

SALAD OF FUYU PERSIMMONS

Hakurei Turnips, Marcona Almonds, and Fennel Bulb

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Quince Membrillo,
Piedmont Hazelnuts, and Celery Branch Relish
(30.00 supplement)

SLOW-POACHED MEDITERRANEAN SAINT-PIERRE*

Wilted Pea Shoots, Crispy Shallots,
and Black Winter Truffles

PAN-ROASTED SCOTTISH LANGOUSTINES

Melted Bok Choy, Sunchoke Purée, Scallion "Mousseline,"
and Honeycrisp Apple Emulsion

"BREAD AND BUTTER"

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

MILK-POACHED FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Fines Herbes "Spätzle," Broccoli Florettes,
Meyer Lemon, and "Sauce Blanquette"

"CARNAROLI RISOTTO BIOLOGICO"

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

"Pommes Purée," Crispy Salsify Root, Bone Marrow "Pudding,"
and Roasted Garlic Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Cèpe "Gratin," Glazed Sweet Carrots,
and "Sauce Bordelaise"
(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