

per se

CHEF'S TASTING MENU

January 16, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Baked Potato "Royale," Aged "Comté," and Snipped Chives
(60.00 supplement)

SALAD OF ROASTED SWEET CARROTS

Crispy Phyllo, Hadley Orchard Medjool Dates, Belgian Endive,
Marcona Almonds, and Greek Yogurt

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marinated Beets, Winter Chicories, California Pistachios,
and Smoked Crème Fraîche
(30.00 supplement)

"SASHIMI" OF KONA KANPACHI*

Persian Cucumbers, Cherry Belle Radishes,
Coriander "Pudding," and Citrus Vinaigrette

HERB-CRUSTED SCOTTISH LANGOUSTINES

Basil "Capellini," Tomato Confit, and Scampi Butter

"BREAD AND BUTTER"

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

THOMAS FARM PIGEON "EN CRÉPINETTE"*

Piedmont Hazelnuts, Black Winter Truffles,
Salsify Root, and Aged Madeira

"CARNAROLI RISOTTO BIOLOGICO"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles
(125.00 supplement)

SADDLE OF ELYSIAN FIELDS FARM LAMB*

Chickpea "Panisse," Globe Artichokes,
Gem Lettuces, and Toasted Harissa Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Purée," King Trumpet Mushrooms,
Broccoli "Panade," and "Sauce Bordelaise"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 340.00

SERVICE INCLUDED

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