

per se

CHEF'S TASTING MENU

January 18, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Citrus-Cured Shima Aji, Persian Cucumbers, and Dashi Gelée
(60.00 supplement)

SALAD OF MARINATED ARTICHOKEs

Serrano Ham, Sweet Pepper "Pain Perdu,"
Marcona Almonds, and "Romesco"

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Yam "Fondante," Granny Smith Apple Relish, and Flowering Watercress
(30.00 supplement)

CHARCOAL-GRILLED JAPANESE HAMACHI*

Firefly Squid, Compressed Radishes,
Pickled Carrots, and Citrus "Vierge"

SCOTTISH LANGOUSTINES "FRA DIAVOLO"

"Farfalle," Young Fennel, and "Oreganata" Crumble

HAND-CUT "TAGLIATELLE"

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

"BREAD AND BUTTER"

"Pain de Seigle aux Fruits Secs" and Diane St. Clair's Animal Farm Butter

DIAMOND H RANCH QUAIL BREAST

Gem Lettuce "Émincé," Torpedo Shallots,
"Ranch Dressing," and Red Wine Vinegar Jus

ELYSIAN FIELDS FARM LAMB*

Hen-of-the-Woods Mushrooms, Glazed Salsify,
French Leeks, and "Sauce Bordelaise"

SIRLOIN OF MIYAZAKI WAGYU*

"Pommes Anna," Wilted Arrowleaf Spinach,
Tokyo Turnips, and "Gastrique Béarnaise"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 340.00

SERVICE INCLUDED