

per se

CHEF'S TASTING MENU

January 22, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Yuzu-Cured Kona Kanpachi, "Feuille de Brick,"
and Scallion "Émincé"
(60.00 supplement)

SALAD OF CARAMELIZED FENNEL

Serrano Ham, **per se** Ricotta, Compressed Radishes,
Petite Lettuces, and Aged Balsamic Vinegar

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Compressed Seckel Pears, Pickled Crosnes,
Brussels Sprouts, and Kendall Farms Crème Fraîche
(30.00 supplement)

SAUTÉED FILLET OF MEDITERRANEAN JOHN DORY

Wilted Rapini, Green Garlic, and Kishu Mandarins

PAN-ROASTED SCOTTISH LANGOUSTINES

Marinated Beets, Winter Chicories,
and Pistachio "Mousseline"

"BREAD AND BUTTER"

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

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

"Pommes Purée," French Leeks, and Black Truffle Emulsion

HAND-CUT "TAGLIATELLE"

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

48 HOUR-BRAISED BEEF SHORT RIB

Black Trumpet Mushrooms, Sweet Carrots,
Tokyo Turnips, and Red Wine Vinegar Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Maitake Mushrooms, Romanesco Florettes,
Jingle Bell Peppers, and "Gremolata"
(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