

per se

CHEF'S TASTING MENU

January 26, 2018

"OYSTERS AND PEARLS"

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

"QUICHE LORRAINE"

Hobbs Shore's Bacon, Aged "Comté," Scallion "Émincé,"
and Royal Kaluga Caviar*
(60.00 supplement)

EARL GREY-SCENTED BEETS

Winter Chicories, Piedmont Hazelnuts,
Pickled Crosnes, and Bergamot Vinaigrette

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

White Wine-Poached Quince, Tokyo Turnips,
California Pistachios, and Burgundy Mustard
(30.00 supplement)

ATLANTIC MONKFISH "POÉLÉ"

Celeriac Confit, Crispy Artichokes,
and Black Truffle Emulsion

HERB-CRUSTED HAWAIIAN ABALONE

Soffritto-Braised Fennel Bulb, Flowering Basil,
and Armando Manni Extra Virgin Olive Oil

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Toasted Barley, Smoked Salsify Purée,
Savoy Cabbage, and Red Wine Vinegar Jus

HAND-CUT "TAGLIATELLE"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Garlic "Pudding," Lacinato Kale,
and Preserved Aji Dulce Peppers

100 DAY DRY-AGED BEEF RIB-EYE*

Bone Marrow, "Pommes Paillasson,"
Sweet Carrots, 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