

per se

CHEF'S TASTING MENU

February 4, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Geoduck "Sashimi," Buckwheat "Crêpe,"
Celery Branch, and Piedmont Hazelnuts
(60.00 supplement)

"SALADE D'ARTICHAUTS EN BARIGOULE"

Sweet Carrots, "Pain de Campagne," Sunchoke Purée,
and Armando Manni Olive Oil

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Poached Sour Cherries,
Petite Onions, Milk "Tuile," and Toasted Pistachios
(30.00 supplement)

"PAVÉ" OF WILD PORTUGUESE TURBOT

Broccoli Florettes, Petite Radishes,
and Preserved Yuzu Emulsion

PAN-ROASTED SCOTTISH LANGOUSTINES

Herb-Crusted Eggplant, Lacinato Kale,
French Leeks, and Caesar Dressing

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Toasted Almond "Financier," Compressed Persimmons,
and Hadley Orchard Medjool Dates

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB "RÔTI À LA BROCHE"*

"Pommes Rissolées," Hen-of-the-Woods Mushrooms,
Melted Savoy Cabbage, and "Bordelaise"

SIRLOIN OF MIYAZAKI WAGYU*

Hedgehog Mushrooms, Creamed Arrowleaf Spinach,
Cipollini Onions, and "Steak Sauce"
(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