

per se

CHEF'S TASTING MENU

December 16, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Citrus-Cured Kona Kampachi, Asian Pear,
and Yuzu-Scented "Lavash"
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Winter Chicories, Granny Smith Apples,
and Piedmont Hazelnuts

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Candy Snap Grapes, "Peanut Brittle,"
and Celery Branch "Ribbons"
(30.00 supplement)

GREEN WALK HATCHERY BROWNTROUT*

"Pommes Purée," Preserved Ají Dulce Peppers,
and "Beurre Cancellaise"

CALIFORNIA SPINY LOBSTER

"Pain de Campagne," Turnip "Parisiennes,"
Green Garlic, and "Caesar Dressing"

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL

Five Spiced Koginut Squash, Confit Scallions,
and Pearson Farm Pecan Vinaigrette

"CARNAROLI RISOTTO BIOLOGICO"

Shaved White Truffles from Alba, "Castelmagno,"
and "Beurre Noisette"
(175.00 supplement)

48 HOUR-BRAISED BEEF SHORT RIB

Hen-of-the-Woods Mushrooms, Marcona Almonds,
and Cauliflower Florettes

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Matsutake Mushrooms, Roasted Cipollini Onion,
Wilted Spigarello, and "Sauce Japonaise"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED