

per se

CHEF'S TASTING MENU

December 19, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Maine Sea Scallop, Crispy Quail Egg,
and Green Garlic "Velouté"
(60.00 supplement)

SALAD OF CHARCOAL-GRILLED LA RATTE POTATOES

"Fiore Sardo," Pickled Radishes, Gem Lettuce,
and Black Winter Truffle Coulis

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Fuyu Persimmon, Celery Branch,
and Oat "Tuile"
(30.00 supplement)

WILD PORTUGUESE SOLE "VÉRONIQUE"

Italian Parsley "Panade," Sunchoke Confit,
and Fines Herbes

SCOTTISH LANGOUSTINES "POÊLÉES"

Winter Chicories, Salsify "Émincé,"
and "Sauce Maltaise"

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Hobbs Shore's Bacon "Pain Perdu," Cranberry Marmalade,
and Black Winter Truffle Jus

"CARNAROLI RISOTTO BIOLOGICO"

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

MILLBROOK FARM SADDLE OF VENISON*

Anson Mills Farro Verde, Cauliflower Florettes,
Brussels Sprouts, and Pistachio Vinaigrette

"PAVÉ" OF MIYAZAKI WAGYU*

Purple Top Turnip "Rösti," Matsutake Mushrooms,
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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness