

per se

CHEF'S TASTING MENU

February 11, 2019

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Smoked Sturgeon "Rillettes," Sea Bean "Lavash,"
and Horseradish Crème Fraîche
(60.00 supplement)

SALAD OF ANSON MILLS FARRO

Fuyu Persimmon, Preserved Habanada Peppers,
Lollipop Kale, and Crispy Oats

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Slow-Cooked Beets, Snap Dragon Apples,
Red Watercress, and Burgundy Mustard
(30.00 supplement)

HAWAIIAN KAMPACHI*

Daikon Radishes, Green Garlic,
and Saffron "Mousseline"

SCOTTISH LANGOUSTINES "POÊLÉES"

Caramelized Parsnips, Thompson Grapes,
and "Sauce Véronique"

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Marina di Chioggia Pumpkin, Brussels Sprout "Émincé,"
and "Mignonnette de Foie Gras"

"CARNAROLI RISOTTO BIOLOGICO"

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

48 HOUR-BRAISED BEEF SHORT RIB

Hakurei Turnips, Melted Savoy Cabbage, Cipollini Onions,
and "Bordelaise"

"PAVÉ" OF MIYAZAKI WAGYU*

"Pommes Paillasson," Four Story Hill Farm Hen Egg,
Broccoli Purée, and "Steak Sauce"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED