

per se

CHEF'S TASTING MENU

February 13, 2019

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Brioche "Croûtons," Cauliflower "Panna Cotta,"
and Oyster Gelée
(60.00 supplement)

SALAD OF MARINATED SUNCHOKES

Hadley Orchards Medjool Dates, Preserved Aji Dulce Peppers,
Piedmont Hazelnuts, and "Romesco"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Young Fennel Bulb, Winter Chicories, Greek Yogurt,
and Aged Balsamic Vinegar
(30.00 supplement)

GREEN WALK HATCHERY RAINBOW TROUT*

Hen Egg Purée, Norwich Meadows Farm Radishes,
and Pickled Cucumbers

MAINE SEA SCALLOP*

Silk Road Nectarines, Celery Branch, Toasted Almonds,
and Brown Butter Gastrique

"BREAD AND BUTTER"

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

SALMON CREEK FARM PORK BELLY "EN FEUILLE DE BRICK"

Hobbs Shore's Bacon, Granny Smith Apples,
and Caraflex Cabbage

"CARNAROLI RISOTTO BIOLOGICO"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Anson Mills Farro Verde, Cocktail Artichokes,
Lacinato Kale, and Meyer Lemon Jus

MIYAZAKI WAGYU*

"Pommes Anna," Caramelized Green Garlic,
Wilted Arrowleaf Spinach, 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