

per se

CHEF'S TASTING MENU

February 15, 2019

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Slow-Cooked Hen Egg, "Pain de Campagne,"
and Hass Avocado
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Cherry Belle Radishes, Persian Cucumbers, Meiwa Kumquats,
and Caramelized Sunchoke Purée

HUDSON VALLEY MOULARD DUCK FOIE GRAS
Silk Road Nectarine, Hakurei Turnips, Piedmont Hazelnuts,
and Kendall Farms Crème Fraîche
(30.00 supplement)

"PAVÉ" OF MONTAUK SEA BREAM

Jasmine Rice, Marcona Almonds,
and Coconut "Mousseline"

CHARCOAL-GRILLED PACIFIC ABALONE

Roasted Sweet Carrots, Charred Spring Onions,
Virginia Peanuts, and Pasilla Chili Emulsion

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Morel Mushroom "Pierogi," Creamed Broccoli,
Cocktail Artichokes, and Brown Butter Jus

MARINA DI CHIOGGIA PUMPKIN "RISOTTO"

Parmesan Mousse and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

BACON-WRAPPED MILLBROOK FARM VENISON*

Granny Smith Apple "Fondant," Pickled Red Cabbage,
and Cipollini Onions

MIYAZAKI WAGYU*

"Pommes Paillason," Black Trumpet Mushrooms,
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