

per se

CHEF'S TASTING MENU

February 21, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Yellowfin Tuna "Tartare," Persian Cucumbers,
Nori "Lavash," and Yuzu Crème Fraîche
(60.00 supplement)

SALAD OF CHARCOAL-GRILLED SUNCHOKES

Serrano Ham, Oro Blanco Grapefruit, Treviso Radicchio,
and Pine Nut Vinaigrette

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Asian Pear, Fennel Bulb, Virginia Peanuts,
and Bitter Chocolate Emulsion
(30.00 supplement)

"SASHIMI" OF CITRUS-CURED MONTAUK FLUKE*

Hawaiian Hearts of Peach Palm, Winter Radishes,
and Lacinato Kale "Aioli"

HERB-ROASTED SCOTTISH LANGOUSTINES

Morel Mushrooms, Sweet Carrots, Pea Shoot Purée,
and "Sauce Vin Jaune"

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

"Lentilles du Puy," Crispy Cocktail Artichokes,
and Red Wine Vinegar Jus

HAND-CUT "TAGLIATELLE"

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

BACON-WRAPPED BROKEN ARROW RANCH ANTELOPE*

Caramelized Green Garlic, Gem Lettuces,
and "Sauce Choucroute"

100 DAY DRY-AGED BEEF RIB-EYE*

Brussels Sprouts, Hakurei Turnips, Scallion "Mousseline,"
and Szechuan Peppercorn "Mignonnette"
(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