

per se

CHEF'S TASTING MENU

February 22, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Slow-Cooked Hen Egg, "Pommes Paillason,"
and Split Chives
(60.00 supplement)

SALAD OF WINTER RADISHES

"Pain de Campagne," Marcona Almonds,
and Sunchoke "Aïoli"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Golden Beets, Tardivo Radicchio,
English Walnuts, and Balsamic Vinegar
(30.00 supplement)

"SASHIMI" OF MONTAUK FLUKE*

Oro Blanco Grapefruit, Persian Cucumbers,
Spiced Cashews, and Sesame Coulis

HERB-CRUSTED PACIFIC ABALONE

Hawaiian Hearts of Peach Palm, Sweet Carrot Purée,
Picholine Olives, and Razor Clam Vinaigrette

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Toasted Corn Waffle, Morel Mushrooms,
Green Garlic, and "Sauce Pimentón"

HAND-CUT "TAGLIATELLE"

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

BACON-WRAPPED BROKEN ARROW RANCH ANTELOPE*

Glazed Pearl Onions, Caramelized Celery Branch "Heart,"
and Piedmont Hazelnut Jus

100 DAY DRY-AGED BEEF RIB-EYE*

Roasted Sweet Potato, Wilted Arrowleaf Spinach,
Hakurei Turnips, and "Sauce Bordelaise"
(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