

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*

Corned Beef Hash, Hen Egg Purée,
and Pickled Pearl Onions
(60.00 supplement)

SALAD OF WINTER RADISHES

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

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Celery Branch Ribbons, Pearson Farm Pecans, Crispy Oat Tuile,
and Snap Dragon Apple "Butter"
(30.00 supplement)

WILD PORTUGUESE ROUGET*

California Spring Onions, Young Fennel,
and Noilly Prat Emulsion

HAND HARVESTED MAINE SEA SCALLOP*

Buttermilk Whipped Potatoes, Hakurei Turnips,
and "Sauce Choron"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Morel Mushrooms, Sweet Carrots, Wilted Spigarello,
and Brown Butter Gastrique

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Roasted Parsnip, Savoy Cabbage, Garnet Yams,
and Sauce Navarin

HERB-ROASTED MARCHO FARMS "RIS DE VEAU"

Golden Beets, Caramelized Green Garlic,
and Cocktail Artichokes

"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED