

per se

CHEF'S TASTING MENU

February 26, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Peekytoe Crab, Sunny Side-Up Quail Egg,
and Koshihikari Rice
(60.00 supplement)

SALAD OF MARINATED BROCCOLI FLORETTES

"Pain de Campagne," Preserved Ají Dulce Peppers,
Marcona Almonds, and "Romesco"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Silk Road Nectarines, Celery Branch "Ribbons,"
and Pearson Farms Pecans
(30.00 supplement)

"SASHIMI" OF CITRUS-CURED AUSTRALIAN HIRAMASA*

California Pomelo, Spiced Virginia Peanuts,
and Young Coconut "Chiffon"

MAINE SEA SCALLOP "POËLÉ"*

Compressed Thompson Grapes, Cauliflower Purée,
and "Beurre Noisette"

"BREAD AND BUTTER"

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

DEVIL'S GULCH RANCH RABBIT "WELLINGTON"*

Winter Chicories, Sunchoke Cream,
and Piedmont Hazelnut Vinaigrette

MASCARPONE-ENRICHED SWEET POTATO "TORTELLINI"

"Rillettes de Poularde," "Parmigiano-Reggiano,"
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

MARCHO FARMS VEAL RIB-EYE*

Hen-of-the-Woods Mushrooms, Wilted Arrowleaf Spinach,
Glazed Turnips, and Marsala Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Holland Eggplant "Gratin," Cocktail Artichokes,
and "Mousseline Choron"
(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