

per se

CHEF'S TASTING MENU

February 27, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Citrus-Cured Hiramasa, Preserved Ginger,
and "Feuille de Brick" Tuile
(60.00 supplement)

SLOW-ROASTED RUBY BEETS

Brioche Melba, Savoy Cabbage, Cipollini Onions,
and Horseradish-Scented Crème Fraîche

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

"PAVÉ" OF MEDITERRANEAN LUBINA

Razor Clams "à la Plancha," Peekytoe Crab,
"Pommes Purée," and Fines Herbes

MAINE SEA SCALLOP "POÊLÉ"*

Thompson Grapes, Cauliflower Cream,
Toasted Almonds, and "Beurre Noisette"

"BREAD AND BUTTER"

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

THOMAS FARM PIGEON*

Glazed Brussels Sprouts, Chestnut Confit,
and Armagnac-Poached Prunes

MASCARPONE-ENRICHED SWEET POTATO "TORTELLINI"

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

48 HOUR-BRAISED BEEF SHORT RIB

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

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Winter Parsnip, Montgomery Cheddar "Glaçage,"
and Bone Marrow Vinaigrette
(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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness