

per se

CHEF'S TASTING MENU

December 27, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Celery Branch, Fines Herbes,
and "Green Goddess" Panna Cotta
(60.00 supplement)

SALAD OF SWEET CARROTS

Hadley Orchards Medjool Dates, Marinated Crosnes,
Marcona Almonds, and "Romesco"

HUDSON VALLEY MOULARD DUCK FOIE GRAS "PASTRAMI"

Crispy Brussels Sprouts, Shaved Chestnuts,
Flowering Quince, and Greek Yogurt
(30.00 supplement)

"SASHIMI" OF MONTAUK FLUKE*

Satsuma Mandarins, Winter Radishes, Preserved Ginger,
and Young Coconut "Vierge"

MAINE DIVER SEA SCALLOP "À LA PLANCHA"*

"Pommes Purée," Cocktail Artichokes, Niçoise Olives,
and "Puttanesca" Emulsion

"BREAD AND BUTTER"

Bitter Cocoa-Laminated Brioche and Diane St. Clair's Animal Farm Butter

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Sweet Potato Confit, Honey-Poached Cranberries,
Pearson Farm Pecans, and BLiS Maple Syrup

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano," "Beurre Noisette,"
and Shaved White Truffles from Alba
(175.00 supplement)

48 HOUR-BRAISED BEEF SHORT RIB

Norwich Meadows Farm Ruby Beets, Melted Savoy Cabbage,
Cipollini Onions, and "Borscht"

SIRLOIN OF MIYAZAKI WAGYU*

Celery Root "Gratin," Hen-of-the-Woods Mushrooms,
Tokyo 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