

per se

CHEF'S TASTING MENU

January 10, 2020

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Norwegian Langoustine "Carpaccio," Fines Herbes,
and Kendall Farms Crème Fraîche
(60.00 supplement)

SALAD OF MARINATED SUNCHOKES

Winter Chicories, Flowering Quince, California Pistachios,
and Balsamic Vinegar Gastrique

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Royal Blenheim Apricots, Celery Branch, Marcona Almonds,
and Black Winter Truffles
(30.00 supplement)

"PAVÉ" OF MONTAUK YELLOWFIN TUNA*

"Berlingot de Mer," Cocktail Artichokes, Shishito Peppers,
and "Tonnato" Emulsion

MAINE DIVER SEA SCALLOP*

Salsify Root, Thompson Grapes, Toasted Pine Nuts,
and "Beurre Blanc au Vin Jaune"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Black Trumpet Mushrooms, Celery Root "Rémoulade,"
Pearson Farm Pecans, and BLIS Maple Syrup

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

"Pommes Purée," Roasted Gem Lettuce,
and "Thousand Island Dressing"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Caramelized Shallots, Cipollini Onion Rings,
Charred Scallions, and "Sauce Japonaise"
(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