

per se

CHEF'S TASTING MENU

January 13, 2020

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Gulf Shrimp, "Salade aux Fines Herbes,"
and Green Goddess "Panna Cotta"
(60.00 supplement)

ROASTED CAULIFLOWER FLORETTES

Holland Peppers, Marinated Fennel Bulb,
Tuscan Kale, and "Bagna Càuda"

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Satsuma Mandarins, Compressed Chicories, California Pistachios,
and Vanilla-Scented Crème Fraîche
(30.00 supplement)

NANTUCKET BAY SCALLOPS*

Winter Radishes, Hass Avocado,
and Sunchoke Vinaigrette

"PAVÉ" OF MEDITERRANEAN LUBINA

"Mousse de Homard," Potato Confit, Celery Branch,
and Chorizo-Clam Emulsion

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Fork-Crushed Yams, Honey-Poached Cranberries, Pearson Farm Pecans,
and BLiS Maple Syrup

HAND-CUT ARROWLEAF SPINACH "RIGATINI"

"Soubise," Crispy Shallots, "Castelmagno"
and Shaved White Truffles from Alba
(175.00 supplement)

SNAKE RIVER FARMS "CALOTTE DE BOËUF"*

Brioche "Pain Perdu," Cocktail Artichokes,
Garlic Cream, and "Sauce Bordelaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Beer-Battered Onion Rings, French Cornichons, Pickled Pearl Onions,
and "Thousand Island" Gastrique
(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