

per se

CHEF'S TASTING MENU

January 15, 2020

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Brioche Melba, Finger Lime, Island Creek Oyster Glaze,
and Buttermilk "Panna Cotta"
(60.00 supplement)

SALAD OF MARBLE POTATOES

Pickled Crosnes, Pearl Onions,
and Carrot Top "Pesto"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

"Streusel," Celery Branch,
and Cranberry "Marmalade"
(30.00 supplement)

CONFIT FILLET OF SCOTTISH SEA TROUT*

Roasted Beets, Fennel Bulb "Tapenade,"
and Pistachio Emulsion

HAND-HARVESTED MAINE DIVER SEA SCALLOP*

Fork-Crushed Yams, Yuzu "Aigre-Doux,"
and "Beurre de Saint-Jacques"

"BREAD AND BUTTER"

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

THOMAS FARM PIGEON*

Braised Tuscan Kale, Crispy Broccoli,
and "Sauce Pimentón"

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM "SELLE D'AGNEAU"*

Trumpet Royale Mushrooms, Brussels Sprouts "Émincé,"
Meyer Lemon, and Piedmont Hazelnut Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Hobbs Shore's Bacon "Pain Perdu," Black Trumpet Mushroom Purée,
Cocktail Artichokes, 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