

per se

CHEF'S TASTING MENU

January 17, 2020

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Fingerling Potato Chips and Caramelized Onion Crème Fraîche
(60.00 supplement)

"CHOU-FLEUR EN CROÛTE"

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

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Winter Radishes, Pink Peppercorn-Scented Yogurt,
Pearson Farm Pecans, and Cranberry "Marmalade"
(30.00 supplement)

CONFIT FILLET OF MONTAUK GOLDEN TILEFISH

Slow-Roasted Ruby Beets, Wilted Pea Shoots,
and "Pastrami" Emulsion

MAINE DIVER SEA SCALLOP "POÊLÉE"*

Celery Root "Rémoulade" and Black Winter Truffle "Vichyssoise"

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Glazed Parsnips, "Salade aux Fines Herbes,"
and "Sauce Suprême"

HAND-CUT "TAGLIATELLE"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Black Trumpet Mushrooms, Cocktail Artichokes,
Meyer Lemon, and "Sauce Bordelaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Fork-Crushed Yams, California Crosnes, French Leeks,
and Szechuan Peppercorn "Mignonnette"
(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