

per se

CHEF'S TASTING MENU

January 22, 2020

"OYSTERS AND PEARLS"

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

"BACON AND EGGS"

Hobbs Shore's Bacon "Royale," Hen Egg Purée,
Bacon Chip, and Royal Ossetra Caviar*
(60.00 supplement)

"PAVÉ" OF CHICKPEA "PANISSE"

"Papadum," Persian Cucumbers, Meyer Lemon,
and Charred Eggplant "Aïoli"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Flowering Quince, Crispy Macadamia Nuts,
Celery Branch, and Vanilla-Oat Emulsion
(30.00 supplement)

CHARCOAL-GRILLED MEDITERRANEAN LUBINA

Ruby Beets, Red Napa Cabbage, Piedmont Hazelnuts,
and Celery Root "Bouillon"

NORWEGIAN LANGOUSTINES "À LA PLANCHA"

Serrano Ham, "Pain de Campagne" Melba,
and Cocktail Artichokes "en Escabèche"

"BREAD AND BUTTER"

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

GRIGGSTOWN FARM PHEASANT

Glazed Carrots, Gem Lettuce, Wilted Pea Leaves,
and "Beurre Blanc au Vin Jaune"

RIS DE VEAU "AGNOLOTTI"

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Twice-Baked Fingerling Potatoes, Broccoli "Mousseline,"
Black Trumpet Mushrooms, and "Sauce Bordelaise"

MIYAZAKI WAGYU*

"Pain Perdu," Arrowleaf Spinach, "Champignons de Paris,"
and Pickled Pearl Onions
(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