

per se

CHEF'S TASTING MENU

January 23, 2020

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Maine Lobster, Slow-Cooked Hen Egg,
and Hobbs Shore's Bacon "Royale"
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Hadley Orchards Medjool Dates, Persian Cucumbers,
Marcona Almonds, and Charred Eggplant "Aioli"

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Royal Blenheim Apricots, Celery Branch,
Piedmont Hazelnuts, and K+M Chocolate
(30.00 supplement)

"PAVÉ" OF MONTAUK SEA BREAM

Glazed Parsnips, Wilted Arrowleaf Spinach,
and Saffron-Vanilla Emulsion

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

DIAMOND H RANCH QUAIL BREAST

Melted Savoy Cabbage, Cranberry "Marmalade,"
Pickled Grosnes, and "Sauce Périgourdine"

MASCARPONE-ENRICHED RIS DE VEAU "AGNOLOTTI"

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

ELYSIAN FIELDS FARM "CARRÉ D'AGNEAU"*

Brussels Sprouts, Shishito Peppers, Butternut Squash Purée,
and Armando Manni Extra Virgin Olive Oil

SIRLOIN OF MIYAZAKI WAGYU*

"Twice-Baked Potato," Morel Mushrooms,
Broccoli Florettes, and "Steak Sauce"
(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