

per se

CHEF'S TASTING MENU

January 24, 2020

"OYSTERS AND PEARLS"

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

"BACON AND EGGS"

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

SALAD OF FOREST MUSHROOMS

Pickled Sunchokes, Lacinato Kale, Toasted Pine Nuts,
and Charred Eggplant "Aïoli"

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Royal Blenheim Apricots, Piedmont Hazelnuts,
Celery Branch, and Vanilla-Oat Emulsion
(30.00 supplement)

SLOW-COOKED MONTAUK SEA BREAM

Hawaiian Hearts of Peach Palm, Fried Macadamia Nuts,
Winter Radishes, and Coconut "Mousseline"

NORWEGIAN LANGOUSTINES "À LA PLANCHA"

"Pain de Campagne" Melba, "Berlingot de Mer,"
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

Glazed Salsify, Melted Holland Leeks, Golden Beets,
and Truffle-Madeira Sauce

MASCARPONE-ENRICHED RIS DE VEAU "AGNOLOTTI"

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

MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"*

Shishito Pepper "Pain Perdu," Hadley Orchards Medjool Dates,
Marinated Cauliflower, and "Pimentón" Jus

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF*

Twice-Baked Fingerling Potato, Pickled Pearl Onions,
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