

per se

CHEF'S TASTING MENU

January 30, 2020

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Norwegian Langoustines "en Gelée," Compressed Chicories,
and Tarragon-Scented Crème Fraîche
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Roasted Beets, Fennel Bulb,
and Persian Cucumbers

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Crosnes, Hadley Orchards Medjool Dates,
California Pistachios, and Vanilla Emulsion
(30.00 supplement)

YELLOWFIN TUNA "À LA PLANCHA"*

Watercress "Pudding," Winter Radishes, Meyer Lemon,
and Japanese Whisky "Beurre Blanc"

HAND-HARVESTED ATLANTIC SEA SCALLOP*

Confit Kohlrabi, Brussels Sprouts "Chiffonade,"
Black Winter Truffles, and Celeriac "Consommé"

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Creamed Savoy Cabbage, Black Trumpet Mushroom Purée,
Honey-Poached Cranberries, and "Sauce Périgourdine"

HAND-CUT ARROWLEAF SPINACH "RIGATINI"

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

ELYSIAN FIELDS FARM "CARRÉ D'AGNEAU"*

Fingerling Potatoes, Broccoli Florettes, Charred Shishito Pepper "Aioli,"
and Toasted Cumin Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Cornbread "Pain Perdu," "Hollandaise de Homard,"
Tokyo Turnips, 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