

per se

CHEF'S TASTING MENU

January 31, 2020

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Quenelle de Brochet," Brioche Melba,
and "Sauce Américaine"
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Persian Cucumber Gelée, Celery Branch,
Spiced Cashews, and Hass Avocado Mousse

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Royal Blenheim Apricots, Pearson Farm Pecans,
Tokyo Turnips, and Greek Yogurt
(30.00 supplement)

YELLOWFIN TUNA "À LA PLANCHA"*

Watercress "Pudding," Winter Radishes, Brussels Sprouts "Chiffonade,"
and Japanese Whisky "Beurre Blanc"

WHEY-POACHED MONTAUK SEA SCALLOP

Meyer Lemon, Sunchoke "Relish," Black Winter Truffle "Émincé,"
and "Hollandaise de Saint Jacques"

"BREAD AND BUTTER"

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

TAMARI-BRINED THOMAS FARM PIGEON*

Black Trumpet Mushrooms, Sweet Carrots, Salsify Root,
and Szechuan Peppercorn "Mignonnette"

HAND-CUT ARROWLEAF SPINACH "RIGATINI"

Crispy Shallots, "Parmigiano Reggiano,"
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

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

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF RIB-EYE*

Hobbs Shore's Bacon "Lardons," Cornbread "Pain Perdu,"
Pickled Crosnes, Pea Leaf Purée, 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