

per se

CHEF'S TASTING MENU

February 1, 2020

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Yellowfin Tuna "Tartare," Persian Cucumbers, "Feuille de Brick,"
and Yuzu Crème Fraîche
(60.00 supplement)

"WALDORF SALAD"

"Queso de Valdeon," Winter Chicories, Spiced Walnuts,
Celery Branch, and "Demi-Sec" Grapes

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Milk "Tuile," Parsnip "Confit," Pickled Sunchokes,
and Pink Peppercorn-Scented Yogurt
(30.00 supplement)

CITRUS-CURED JAPANESE HIRAMASA*

Serrano Ham, Shaved Kohlrabi, Marcona Almonds,
and Ruby Grapefruit "Vierge"

HAND-HARVESTED MAINE DIVER SEA SCALLOP*

Glazed Brussels Sprouts, Black Winter Truffle "Émincé,"
Toasted Pine Nuts, and Celeriac "Consommé"

"BREAD AND BUTTER"

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

TAMARI-BRINED THOMAS FARM PIGEON*

Roasted Gem Lettuce, Crispy Broccoli, Greenmarket Radishes,
and Szechuan Peppercorn "Mignonnette"

RIS DE VEAU "CANNELONI"

"Parmigiano-Reggiano" Mousseline, Straus Family Creamery "Beurre Blanc,"
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

BACON-WRAPPED SNAKE RIVER FARMS KUROBUTA PORK

Black Trumpet Mushrooms, Melted Savoy Cabbage,
Marble Potatoes, and Whole Grain Mustard

100 DAY DRY-AGED BEEF RIB-EYE*

Cornbread "Pain Perdu," Sweet Carrots, Tokyo Turnips,
Shishito Peppers, and Toasted Cumin Jus
(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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness