

per se

CHEF'S TASTING MENU

February 13, 2020

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Mousse de Homard," Chive "Crêpe,"
and Garden Tarragon
(60.00 supplement)

SALAD OF PERSIAN CUCUMBERS

Roasted Beets, Greenmarket Radishes, Meyer Lemon,
and Ruby Beet Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hadley Orchards Medjool Dates, Celery Branch,
and Candied English Walnuts
(30.00 supplement)

CITRUS-CURED MONTAUK FLUKE*

Hawaiian Hearts of Peach Palm, Spiced Pistachios,
Cara Cara Oranges, and Hass Avocado

NANTUCKET BAY SCALLOPS*

Hobbs Shore's Bacon, Glazed Pearl Onions, Brussels Sprouts "Émincé,"
and Black Winter Truffle "Vichyssoise"

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Grilled Cabbage Leaves, Sunchoke Cream,
and Piedmont Hazelnut Jus

SOFT-BOILED FOUR STORY HILL FARM HEN EGG*

Brioche Melba, Hen Egg "Mousseline,"
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Marble Potatoes, Black Trumpet Mushrooms,
Sweet Carrot Purée, and "Sauce Bordelaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Tokyo Turnips, Compressed Chicories, Charred Scallions,
and Rosemary-Balsamic 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