

per se

CHEF'S TASTING MENU

February 18, 2020

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Horseradish "Panna Cotta," Brioche Melba,
and Island Creek Oyster Glaze
(60.00 supplement)

SALAD OF COCKTAIL ARTICHOKEs

Pickled Elephant Garlic, Meyer Lemon "Aigre-Doux,"
and "Bagna Càuda"

HUDSON VALLEY MOULARD DUCK FOIE GRAS "PASTRAMI"

Winter Radishes, Candied California Pistachios,
Belgian Endive, and Ruby Beet Purée
(30.00 supplement)

GREEN-WALK HATCHERY RAINBOW TROUT*

Black Trumpet Mushrooms, Wilted Arrowleaf Spinach, Toasted Almonds,
and "Crème de Champignons"

HERB-ROASTED MAINE DIVER SEA SCALLOP*

Brussels Sprouts "Émincé," English Walnuts, Black Winter Truffles,
and Celery Root "Beurre Blanc"

"BREAD AND BUTTER"

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

SNAKE RIVER FARMS KUROBUTA PORK JOWL

Koshihikari Rice, Charred Bok Choy, Spiced Cashews,
and Szechuan Peppercorn "Mignonnette"

HAND-CUT "TAGLIATELLE"

Aged Parmesan and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Russet Potato "Gnocchi," Caramelized Cipollini Onions,
"Soubise," and Rosemary-Balsamic Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Wagyu "Saucisson," Fork-Crushed Sunchokes, French Leeks,
Salanova Lettuces, 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