

per se

CHEF'S TASTING MENU

February 20, 2020

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Rainbow Trout "Rillettes," Buckwheat "Crêpe,"
and Preserved Horseradish Crème Fraîche
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Marinated Persian Cucumbers, Broccoli Florettes,
and Hass Avocado

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Ruby Beets, California Pistachios,
and Vanilla Gastrique
(30.00 supplement)

SLOW-COOKED FILLET OF MONTAUK JOHN DORY

"Mousse de Crevettes," Wilted Bok Choy,
Pickled Salsify, and Yuzu Emulsion

NORWEGIAN LANGOUSTINES "À LA PLANCHA"

Celery Root Confit, Charred Scallions,
and Savoy Cabbage "Bouillon"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Sourdough "Mousseline," Tokyo Turnips,
Sour Cherries, and Elysium Jus

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM "COLLIER D'AGNEAU"

Black Trumpet Mushrooms, Glazed Sweet Carrots,
Pearl Onions, and "Sauce Navarin"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Short Rib "Pierogi," Brussels Sprouts, Compressed Chicories,
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