

per se

CHEF'S TASTING MENU

February 21, 2020

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Maine Lobster "en Gelée," Brioche Melba, Fines Herbes,
and Crème Fraîche "Panna Cotta"
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Persian Cucumbers, Broccoli Florettes, Hass Avocado,
and Finger Lime Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Ruby Beets, California Pistachios, Milk "Tuile,"
and Vanilla-Banyuls Gastrique
(30.00 supplement)

SLOW-COOKED FILLET OF MONTAUK SEA BREAM

Preserved Fennel Bulb, Sunchoke Purée,
and Sweet Carrot-Ginger Butter

CHARCOAL-GRILLED PACIFIC ABALONE

Melted Welsh Onions, Sage Cream,
and Black Winter Truffle "Mousseline"

"BREAD AND BUTTER"

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

DEVIL'S GULCH RANCH "POUSSIN"

"Pommes Purée," Brussels Sprouts "Émincé,"
and Foie Gras-Madeira Jus

"CARBONARA"*

Hand-Cut "Capellini," Pork Jowl, Wilted Pea Shoots, Hen Egg Yolk,
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

ELYSIAN FIELDS FARM "SELLE D'AGNEAU"*

Hadley Orchards Medjool Dates, Confit Shallots,
Butternut Squash, and Coconut-Curry Emulsion

100 DAY DRY-AGED BEEF RIB-EYE*

Hen-of-the-Woods Mushrooms, Arrowleaf Spinach,
Hinona Kabu Turnips, and "Sauce Bordelaise"
(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