

per se

CHEF'S TASTING MENU

February 25, 2020

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Green-Walk Hatchery Rainbow Trout, Dill Pollen Melba,
and Compressed Radishes
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM POTATOES

Hen Egg Terrine, Pickled Celery Branch,
and Frisée Lettuce

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hinona Kabu Turnips, Cara Cara Orange "Mostarda,"
and English Walnut "Butter"
(30.00 supplement)

CHARCOAL-GRILLED "PAVÉ" OF ATLANTIC BLACK BASS

Cauliflower Mushrooms, Marinated Fennel Bulb,
Broccoli Fiolaro, and Pernod Emulsion

BUTTER-POACHED MAINE LOBSTER

Cocktail Artichokes, "Escabèche de Légumes,"
and Garlic Cream

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Buttermilk-Fried Brussels Sprouts, Cipollini Onions,
and "Ranch Dressing"

MASCARPONE-ENRICHED SWEETBREAD "AGNOLOTTI"

Crispy Shallots, "Sauce Suprême,"
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

48 HOUR-BRAISED BEEF SHORT RIB

Hobbs Shore's Bacon "Panade," Sweet Carrots,
Wilted Pea Shoots, and "Sauce Bordelaise"

MIYAZAKI WAGYU*

Sesame Seed "Pain Perdu," San Marzano Tomato "Marmalade,"
Persian Cucumbers, 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