

per se

CHEF'S TASTING MENU

February 27, 2020

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Pain de Campagne" Melba, Celery Branch, Kendall Farms Crème Fraîche,
and Smoked Sturgeon "Bavarois"
(60.00 supplement)

SWEET CARROT SALAD

Compressed Kohlrabi, Sunflower Sprouts,
Greek Yogurt, and Carrot-Ginger Emulsion

HUDSON VALLEY MOULARD DUCK FOIE GRAS "PASTRAMI"

Tokyo Turnips, Pickled Crosnes, English Walnuts,
and Caramelized Banana "Coulis"
(30.00 supplement)

WHEY-POACHED MONTAUK SCALLOPS

Hawaiian Hearts of Peach Palm, Persian Cucumber Relish,
Fennel Bulb, and Ruby Beet Vinaigrette

MEDITERRANEAN LUBINA "FARCI À LA MOUSSE DE CREVETTES"

"Pommes Rissolées," Pea Shoot Purée,
and Meyer Lemon "Beurre Blanc"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "POULARDE"

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

HAND-CUT "RIGATINI"

"Confit de Canard," Crispy Shallots, Aged Parmesan, "Sauce Suprême,"
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

48 HOUR-BRAISED BEEF SHORT RIB

Black Trumpet Mushrooms, Roasted Parsnips,
Salsify Cream, and "Steak Sauce"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Bone Marrow, "Panade de Berlingot de Mers," Cauliflower Mushrooms,
Cocktail Artichokes, 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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness