

per se

CHEF'S TASTING MENU

February 28, 2020

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

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

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Pickled Crosnes, Ruby Beets, Candied Cashews,
and Charred Scallion "Aïoli"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Sweet Carrots, Toasted Macadamia Nuts,
Compressed Radishes, and Banana "Coulis"
(30.00 supplement)

MEDITERRANEAN LUBINA "FARCI À LA MOUSSE DE CREVETTES"

Russet Potato "Gnocchi" and Broccoli "Vichyssoise"

MAINE SEA SCALLOP "À LA PLANCHA"*

Wilted Arrowleaf Spinach, Roasted Parsnip Purée,
and "Hollandaise de Saint-Jacques"

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Smoked Salsify Cream, Brussels Sprouts "Émincé,"
and "Sauce Périgourdine"

"CARNAROLI RISOTTO BIOLOGICO"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"*

Hand-Rolled "Orecchiette," Black Trumpet Mushrooms,
Tokyo Turnips, and Marsala Jus

100 DAY DRY-AGED SNAKE RIVER FARMS BEEF*

Braised Beef Short Rib "Pain Perdu," Cipollini Onions,
and Foie Gras Vinaigrette
(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