

per se

CHEF'S TASTING MENU

March 9, 2021

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Lobster Mousse, "Everything Bagel" Crumble, Hen Egg "Crêpe,"
and Preserved Horseradish
(60.00 supplement)

"POIREAUX VINAIGRETTE"

Compressed Watercress, Red Onion "Petals,"
and "Gribiche"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Tokyo Turnips, Harry's Berries Strawberries, Candied Pecans,
Greek Yogurt, and Chocolate-Stout Emulsion
(30.00 supplement)

"BREAD AND BUTTER"

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

JAPANESE HIRAMASA "TARTARE"*

Ruby Red Grapefruit, California Pistachios,
and Avocado Purée

HAND-HARVESTED MAINE DIVER SCALLOP

Mascarpone-Enriched Farro Verde, Sunflower Seeds, Shellfish Broth,
and "Beurre de Homard"

DIAMOND H RANCH QUAIL BREAST

Black Trumpet Mushrooms, Creamed Sunchokes,
and "Sauce Chasseur"

"HAND-CUT RIGATINI"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

"Cassoulet," Green Garlic Melba,
and "Soubise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Yukon Gold Potato "Mille-Feuille," Little Gem Lettuce,
and "Sauce Bordelaise"
(100.00 supplement)

"GOUGÈRE"

with Aged "Comté" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED