

per se

CHEF'S TASTING MENU

March 12, 2021

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Hiramasa "Rillettes," per se Bagel,
and "Everything Crumble"
(60.00 supplement)

SALAD OF HOLLAND WHITE ASPARAGUS

Compressed Endive, Empire Apples, English Walnuts,
and Mustard Vinaigrette

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

"SASHIMI" OF MAINE DIVER SEA SCALLOP*

Watermelon Radish "Émincé," Fennel "Relish,"
and Satsuma Mandarin "Gelée"

CONFIT FILLET OF MEDITERRANEAN LUBINA

Meyer Lemon, Sunchoke Crumble,
and Caper "Beurre Noisette"

DIAMOND H RANCH QUAIL BREAST

Koshihikari Rice, Pickled Jalapeño Peppers,
and Szechuan Peppercorn "Mignonnette"

HAND-CUT "RIGATINI"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

"Ragoût" of Iacopi Farms Beans, 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