

per se

CHEF'S TASTING MENU

March 14, 2020

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Santa Barbara Sea Urchin, Hawaiian Hearts of Peach Palm,
Granny Smith Apples, and Persian Cucumbers
(60.00 supplement)

CRISPY FUERTE AVOCADO

Slow-Cooked Hen Egg, Marinated Salsify Root,
and Charred Welsh Onions

HUDSON VALLEY MOULARD DUCK FOIE GRAS "PASTRAMI"

"Demi-Sec" Ruby Beets, Pickled Celery Branch, Rye "Tuile,"
and Spicy Mustard Condiment
(30.00 supplement)

CITRUS-CURED MONTAUK FLUKE*

Preserved Ginger, Compressed Winter Radishes,
and Soy Bean Purée

HERB-ROASTED MAINE DIVER SEA SCALLOP*

"Spätzle," Morel Mushrooms, Sunchoke Cream,
and "Sauce Bordelaise"

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

MandaRosa Mandarin "Suprêmes," Hinona Kabu Turnips,
and California Pistachio Vinaigrette

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS KUROBUTA PORK LOIN*

"Pommes Purée," Cocktail Artichokes,
Petite Lettuce, and Calabrian Chili Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

French White Asparagus, Scallion "Mousseline,"
and Szechuan Peppercorn "Mignonnette"
(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