per se

CHEF'S TASTING MENU

November 1, 2017

"OYSTERS AND PEARLS"
"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Sterling White Sturgeon Caviar*

IMPERIAL OSSETRA CAVIAR*
Hiramasa "Tartare," Persian Cucumbers,
Ginger Gelée, and Young Coconut
(60.00 supplement)

SALAD OF ROASTED TOKYO TURNIPS
Petite Carrots, Navel Orange "Suprêmes,"
and Five-Spiced Crème Fraîche

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS
Granny Smith Apples, Compressed Red Cabbage,
and Candied Pearson Farm Pecans
(30.00 supplement)

SAUTÉED FILLET OF TAI SNAPPER
Glazed Soy Beans, Cherry Belle Radish "Émincé,"
Sunchoke Cream, and Scallion Oil

HERB-CRUSTED MAINE LOBSTER
Creamed Black Trumpet Mushrooms, "Soubise,"
and Honeynut Squash Emulsion

"BREAD AND BUTTER"
Smoked Paprika "Parker House Roll" and Diane St. Clair's Animal Farm Butter

THOMAS FARM PIGEON "EN CRÉPINETTE"
Wilted Pea Shoots, Ruby Beets,
and "Sauce Périgourdine"

HAND-CUT "TAGLIATELLE"
Shaved White Truffles from Alba, "Castelmagno,"
and "Beurre Noisette"
(175.00 supplement)

48 HOUR-BRAISED BEEF SHORT RIB
"Rissolée" of Marble Potatoes, Salsify Root,
Crispy Broccoli, and "Steak Sauce"

SIRLOIN OF MIYAZAKI WAGYU*
Bone Marrow "Pudding," Purple Yam "Mille-Feuille,"
Brussels Sprouts, and "Sauce Bordelaise"
(100.00 supplement)

"GOUGÈRE"
with Aged "Gruyère"

"ASSORTMENT OF DESSERTS"
Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED

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