per se

CHEF'S TASTING MENU

November 15, 2017

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

IMPERIAL OSSETRA CAVIAR*
Hokkaido Sea Urchin, Yuzu "Panna Cotta," Squid Ink Tempura,
and Preserved Black Winter Truffles
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM RADISHES
Hadley Orchard Medjool Dates, Ají Dulce Peppers,
Persian Cucumbers, and Young Coconut "Chiffon"

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Celery Branch "Ribbons," Compressed Castelfranco Radicchio,
Piedmont Hazelnuts, and Guinness-Cocoa Sauce
(30.00 supplement)

"PAVÉ" OF JAPANESE BLUEFIN TUNA*
Granny Smith Apples, Hass Avocado Mousse,
California Pistachios, and Finger Lime Crème Fraîche

SANTA BARBARA SPINY LOBSTER
Jasmine Rice, White Wine-Poached Sultanas,
Cauliflower Florettes, and Madras Curry Emulsion

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

DIAMOND H RANCH QUAIL BREAST
Butternut Squash Purée, Black Trumpet Mushrooms,
Crispy Brussels Sprouts, and Port Wine-Shallot Jus

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

48 HOUR-BRAISED BEEF SHORT RIB
Cipollini Onions, Sweet Carrots, Mustard Frills,
and "Barbecue Glaze"

SIRLOIN OF MIYAZAKI WAGYU*
"Pomme Dauphine," Creamed Arrowleaf Spinach,
Tokyo Turnips, 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