

per se

CHEF'S TASTING MENU

October 12, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Santa Barbara Sea Urchin, Squid Ink "Capellini,"
Razor Clams, and Parsley-Garlic Oil
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Marinated Celtuce, Compressed Asian Pear,
and Spiced Virginia Peanuts

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Carrots, Banana Coulis, Candied Pecans,
and Black Truffle Crème Fraîche
(30.00 supplement)

"SASHIMI" OF MONTAUK FLUKE*

Soft Tofu Purée, Preserved Ginger,
and Winter Radish Vinaigrette

CHARCOAL-GRILLED PACIFIC ABALONE

Norwich Meadows Farm Sweet Potatoes,
"Soubise," and Calvados Emulsion

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

David Sugar's Hen-of-the-Woods Mushrooms, Braised Greens "Subric,"
Greenmarket Turnips, and Madeira Jus

"CARNAROLI RISOTTO BIOLOGICO"

Shaved White Truffles from Alba, "Beurre Noisette,"
and "Castelmagno"
(175.00 supplement)

PASTRAMI-SPICED ELYSIAN FIELDS FARM LAMB*

"Pommes Rissolées," Celery Branch "Ribbons,"
Celeriac Cream, and "Jus d'Agneau"

"PAVÉ" OF MIYAZAKI WAGYU*

Broccoli Florettes, Ají Dulce Peppers,
and Meyer Lemon Gastrique
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED