

per se

CHEF'S TASTING MENU

October 13, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Hen Egg "Terrine," Frisée Lettuce, and Pearl Onions
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM SUNCHOKES

Pickled Celery Branch, Petite Carrots,
and "Ranch Dressing"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Crispy Oats, Hakurei Turnips, Banana Coulis,
and Pearson Farm Pecans
(30.00 supplement)

"SASHIMI" OF MONTAUK FLUKE*

Soft Tofu Purée, Preserved Ginger,
and Greenmarket Radishes

PACIFIC ABALONE "EN PICCATA"

Squid Ink "Capellini," Salmon Creek Farms Pork Jowl,
and "Beurre d'Oursin"

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Sweet Potato "Mille-Feuille," Granny Smith Apples,
Watercress Leaves, and "Sauce Hydromel"

"CARNAROLI RISOTTO BIOLOGICO"

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

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*

Matsutake Mushrooms, Koginut Squash, Wilted Spigarello,
and Toasted Pine Nut Vinaigrette

100 DAY DRY-AGED BEEF RIB-EYE*

Polenta "Croûtons," Broccoli Florettes,
and Charred Pepper Jus
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED