

per se

CHEF'S TASTING MENU

October 17, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Nori Blini, Snipped Chives,
and "Beurre Blanc"
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM YOUNG FENNEL

Watermelon Radishes, Picholine Olives,
and Aged Balsamic Vinegar

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Sweet Carrots, Pearson Farm Pecans,
Banana Coulis, and Oat "Tuile"
(30.00 supplement)

YELLOWFIN TUNA "À LA PLANCHA"*

"Pain de Campagne," Razor Clams,
and "Escabèche"

MAINE SEA SCALLOP "POÊLÉ"*

"Gnocchi à la Parisienne," Melted Caraflex Cabbage,
and Horseradish-Scented Crème Fraîche

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Marinated Sungold Tomatoes, Cipollini Onions,
Gem Lettuces, and "Thousand Island" Gastrique

HAND-CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Parmigiano-Reggiano,"
and "Beurre Noisette"
(175.00 supplement)

ELYSIAN FIELDS FARM "CARRÉ D'AGNEAU"*

Wild Hen-of-the-Woods Mushrooms, Japanese Cauliflower,
Ají Dulce Peppers, and "Gremolata Jus"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Yukon Gold Potato "Mille-Feuille," Wilted Arrowleaf Spinach,
Cèpe Mushrooms, and Aged Cheddar "Mousseline"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED