

per se

CHEF'S TASTING MENU

October 26, 2018

"OYSTERS AND PEARLS"

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

SMOOTH WHELK "CHOWDER"

"Vol-au-Vent," Chive Oil,
and Royal Kaluga Caviar*
(60.00 supplement)

HONEYCRISP APPLES "EN CROÛTE"

Hawaiian Hearts of Peach Palm, Greenmarket Radishes,
English Walnuts, and Black Winter Truffle Cream

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Medjool Dates, Marcona Almonds,
Celery Branch, and Greek Yogurt
(30.00 supplement)

SAUTÉED FILLET OF AUSTRALIAN HIRAMASA

"Ragoût" of Pole Beans, Montauk Squid,
and "Fra diavolo" Sauce

PACIFIC ABALONE "POÊLÉ"

Wild Hen-of-the-Woods Mushroom "Duxelles,"
"Pommes Purée," and "Fines Herbes"

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Snug Harbor Heritage Farm Peppers, Brussels Sprouts,
and Hobbs Shore's Bacon Jus

"CARNAROLI RISOTTO BIOLOGICO"

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

ELYSIAN FIELDS FARM "CARRÉ D'AGNEAU"*

Honey-Poached Cranberries, Japanese Cauliflower,
Parsnip Emulsion, and Piedmont Hazelnuts

100 DAY DRY-AGED SNAKE RIVER FARMS BEEF RIB-EYE*

Bone Marrow "Pain Perdu," Wilted Arrowleaf Spinach,
Glazed Pearl Onions, and "Steak Sauce"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED