per se

CHEF'S TASTING MENU

December 4, 2018

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

"BACON AND EGGS"
"Pommes Paillasson," Hen Egg Purée,
Hobbs Shore's Bacon, and Royal Kaluga Caviar*
(60.00 supplement)

NORWICH MEADOWS FARM SLOW-ROASTED BEETS
Granny Smith Apples, Compressed Chicories,
and California Pistachios

HUDSON VALLEY MOULARD DUCK FOIE GRAS
Flowering Quince, Pearson Farm Pecans,
Hakurei Turnips, and Vanilla-Scented Yogurt
(30.00 supplement)

CITRUS-CURED AUSTRALIAN HIRAMASA*
Hawaiian Hearts of Peach Palm, Winter Radishes,
and Satsuma "Vierge"

MAINE SEA SCALLOP*
Sunchoke Cream, Toasted Almonds,
and Brown Butter Vinaigrette

"BREAD AND BUTTER"
"Pain de Seigle aux Fruits Secs" and Diane St. Clair's Animal Farm Butter

---

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"
Salsify Root, Snug Harbor Heritage Farm Petite Lettuces,
Cranberry Coulis, and Mustard Emulsion

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

---

48 HOUR-BRAISED BEEF SHORT RIB
Matsutake Mushrooms, Koginut Squash "Duchesse,"
Spigarello Kale, and "Steak Sauce"

CHARCOAL-GRILLED MIYAZAKI WAGYU*
Forest Mushrooms, Cardoons, Nantes Carrots,
and Caramelized Onion Jus
(100.00 supplement)

"GOUGÈRE"
with Aged "Gruyère"

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00
SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness