

per se

CHEF'S TASTING MENU

November 8, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Hiramasa "Tartare," Nori-Scented "Feuille de Brick,"
Hass Avocado, and Bonito Gelée
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Salt-Baked Radishes, Persian Cucumbers,
and Cranberry-Yuzu Purée

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Five Spice "Tuile," Salsify Root, Flowering Quince,
Candied Walnuts, and Winter Chicories
(30.00 supplement)

CHARCOAL-GRILLED ATLANTIC MACKEREL

Sweet Carrots, Crispy Brussels Sprouts,
Satsuma Mandarins, and "Satay Sauce"

MAINE SEA SCALLOP "À LA PLANCHA"*

Buttermilk-Fried Montauk Whelks, Cocktail Artichokes,
Gem Lettuces, and Pastrami Emulsion

"BREAD AND BUTTER"

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

STARDUST FARM PIGEON BREAST*

Roasted Beets, Cotton Candy Grapes, California Pistachios,
and "Sauce Périgourdine"

HAND-CUT "TAGLIATELLE"

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

MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"*

Forest Mushrooms, Wilted Swiss Chard,
Tokyo Turnips, and Marsala Jus

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF*

"Pommes Boulangère," Shiitake "Bacon," Arrowleaf Spinach,
Cipollini Onions, and "Vinaigrette Bordelaise"
(100.00 supplement)

"GOUGÈRE"

with Aged Gruyère and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED