

per se

CHEF'S TASTING MENU

November 11, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Nantucket Bay Scallops, Satsuma Mandarins,
Hass Avocado, and Coconut "Pudding"
(60.00 supplement)

SALAD OF TIGER STRIPE FIGS

Marinated Sunchokes, Fennel Bulb,
and Piedmont Hazelnut "Butter"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Flowering Quince, Compressed Winter Chicories,
and California Pistachios
(30.00 supplement)

CHARCOAL-GRILLED MEDITERRANEAN SEA BASS

Cauliflower Florettes, Marcona Almonds,
and Ají Dulce Pepper Emulsion

NORWEGIAN LANGOUSTINES "À LA PLANCHA"

Cocktail Artichokes, Picholine Olives,
Meyer Lemon, and Gem Lettuces

"BREAD AND BUTTER"

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

MILK-FED YORKSHIRE PORCELET

Hawaiian Hearts of Peach Palm, Damson Plums,
and Hobbs Shore's Bacon Gastrique

HAND-CUT "TAGLIATELLE"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

"Pommes Purée," Black Trumpet Mushrooms,
Brussels Sprouts, and "Jus d'Agneau"

SIRLOIN OF MIYAZAKI WAGYU*

Whole Grain Mustard "Pain Perdu," Chanterelle Mushrooms,
Caraflex Cabbage, and "Sauce 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

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