

per se

CHEF'S TASTING MENU

November 12, 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 CHARCOAL-GRILLED SUNCHOKES

Black Mission Figs, Marinated Fennel Bulb,
and Piedmont Hazelnuts

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Granny Smith Apples, Belgian Endive,
Salsify Chips, and English Walnuts
(30.00 supplement)

CONFIT FILLET OF MEDITERRANEAN LUBINA

Cauliflower Florettes, Toasted Almonds,
and Aji Dulce Pepper Emulsion

BUTTER-POACHED MAINE LOBSTER

Matsutake Mushrooms, K&J Orchards Bosc Pears,
Delicata Squash, and "Crème de Crustacés"

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Crispy Cipollini Onion, Easter Egg Radishes,
Lacinato Kale "Chiffonade," and "Ranch" Jus

"MACARONI AND CHEESE"

Marcho Farms "Ris de Veau," Hand-Cut "Ditalini," "Castelmagno,"
"Beurre de Homard," and Shaved White Truffles from Alba
(175.00 supplement)

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Moroccan Olive "Pain Perdu," Chanterelle Mushrooms,
Cocktail Artichokes, and "Anchoïade"

"PAVÉ" OF MIYAZAKI WAGYU*

"Matignon" of Root Vegetables, "Pommes Duchesse,"
Glazed Sweet Carrots, and "Steak Sauce "
(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