

per se

CHEF'S TASTING MENU

November 14, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

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

HAWAIIAN HEARTS OF PEACH PALM SALAD

Honeynut Squash, Spiced Pearson Farm Pecans,
Pickled Cranberries, and Sunchoke "Aïoli"

HUDSON VALLEY MOULARD DUCK FOIE GRAS "PASTRAMI"

Granny Smith Apples, Brussels Sprouts "Émincé,"
Crispy Oats, and Rutabaga-Mustard Emulsion
(30.00 supplement)

"CEVICHE" OF NANTUCKET BAY SCALLOPS*

Salsify Root, Preserved Ginger,
and Satsuma Mandarin Vinaigrette

CONFIT FILLET OF MEDITERRANEAN LUBINA

Creamed Caraflex Cabbage, Cipollini Onions, Parsnip Purée,
and Japanese Whisky "Beurre Blanc"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Romano Beans, Braised Tuscan Kale, Greenmarket Peppers,
and "Pimentón" Jus

HAND-CUT "TAGLIATELLE"

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

60 DAY DRY-AGED SIMMENTAL BEEF*

Matsutake Mushrooms, Glazed Sweet Carrots, Winter Chicories,
and Rosemary-Balsamic Gastrique

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Paillasson," Black Trumpet Mushrooms,
Cocktail Artichokes, 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