

# per se

CHEF'S TASTING MENU

November 16, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Hiramasa "Tartare," Nori "Feuille de Brick,"  
Persian Cucumbers, and Yuzu Crème Fraîche  
(60.00 supplement)

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"SALADE DE LÉGUMES RACINES"

Roasted Beets, Caramelized Parsnips, Salsify Chips,  
and Rutabaga-Mustard Emulsion

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Sweet Carrots, Belgian Endive, Tangerine "Suprêmes,"  
and Brown Butter-Scented Yogurt  
(30.00 supplement)

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POTATO-CRUSTED MONTAUK BUTTERFISH

Veal "Bacon," Confit Whelks, per se Oyster Crackers,  
and "Chowder" Sauce

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NANTUCKET BAY SCALLOPS "À LA PLANCHA"\*

Forest Mushrooms "à la Grecque," Brussels Sprouts "Émincé,"  
and "Crème de Champignons"

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"BREAD AND BUTTER"

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

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MILK-FED YORKSHIRE PORCELET

Charred Shishito Pepper "Aioli," Marinated Pole Beans,  
and "Sauce Pimentón"

HAND-CUT "TAGLIATELLE"

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

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HERB-ROASTED ELYSIAN FIELDS FARM LAMB\*

Marble Potatoes, Watermelon Radishes, Wilted Pea Shoots,  
and Coconut-Curry Jus

100 DAY DRY-AGED BEEF RIB-EYE\*

Molokai Yam "Mille-Feuille," Cipollini Onion Petals, Watercress "Pudding,"  
and Szechuan Peppercorn "Mignonnette"  
(100.00 supplement)

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"GOUGÈRE"

with Aged Gruyère and Black Winter Truffles

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ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 355.00

SERVICE INCLUDED