

per se

CHEF'S TASTING MENU

October 22, 2020

"OYSTERS AND PEARLS"

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

GOLDEN RESERVE CAVIAR*

Yellowfin Tuna "Tartare," Hass Avocado, Brioche "Panna Cotta,"
and Granny Smith Apples
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM BEETS

Fennel Bulb, Husk Cherries, California Pistachios,
and Chartreuse Gastrique

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Celtuce, Toasted Walnuts,
and Huckleberry Purée
(30.00 supplement)

CITRUS-CURED JAPANESE MEDAI*

Watermelon Radishes, English Cucumbers,
and Sweet Carrot "Aguachile"

"BOUDIN DE LANGOUSTINE CROUSTILLANT"

per se "Lardo," Winter Chicories,
and Green Garlic "Mousseline"

DIAMOND H RANCH QUAIL BREAST

Brussels Sprouts "Émincé," Creamed Sunchokes, Piedmont Hazelnuts,
and Concord Grape-Madeira Jus

"MACARONI AND CHEESE"

Hand-Cut "Ditalini," Crispy Shallots, Parmesan "Mousseline,"
and Shaved White Truffles from Alba
(175.00 supplement)

"BREAD AND BUTTER"

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

ELYSIAN FIELDS FARM "SELLE D'AGNEAU"*

Anson Mills Farro Verde, Greenmarket Peppers, Braised Sunflower Seeds,
and Calabrian Chili Oil

MIYAZAKI WAGYU "POËLÉ"*

Tokyo Turnips, Broccoli Florettes, Spiced Cashews,
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

"GOUGÈRE"

with Aged "Comté" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED