

# per se

CHEF'S TASTING MENU

October 24, 2020

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"OYSTERS AND PEARLS"

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

GOLDEN RESERVE CAVIAR\*

Yellowfin Tuna "Tartare," Granny Smith Apples, Brioche "Panna Cotta,"  
and "Green Goddess" Dressing  
(60.00 supplement)

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GRANDMA CHOW'S FUERTE AVOCADO SALAD

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

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

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CITRUS-CURED JAPANESE MEDAI\*

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

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GRILLED MAINE LOBSTER

per se "Lardo," Winter Chicories,  
and Italian Parsley "Mousseline"

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GRIGGSTOWN FARM PHEASANT

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

"MACARONI AND CHEESE"

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

"BREAD AND BUTTER"

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

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SNAKE RIVER FARMS "CALOTTE DE BŒUF"\*

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)

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"GOUGÈRE"

with Aged "Comté" 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