

per se

CHEF'S TASTING MENU

October 28, 2020

"OYSTERS AND PEARLS"

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

GOLDEN RESERVE CAVIAR*

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

NORWICH MEADOWS FARM BEET SALAD

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)

ATLANTIC YELLOWFIN TUNA "À LA PLANCHA"*

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

"BOUDIN DE HOMARD"

per se "Lardo," Charred Romano Beans, Pickled Kohlrabi,
and Italian Parsley "Mousseline"

SNAKE RIVER FARMS KUROBUTA PORK JOWL

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

ELYSIAN FIELDS FARM "SELLE D'AGNEAU"*

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

CHARCOAL-GRILLED MIYAZAKI WAGYU*

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness