

per se

CHEF'S TASTING MENU

October 12, 2017

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Sterling White Sturgeon Caviar*

IMPERIAL OSSETRA CAVIAR*

Sea Urchin "Panna Cotta," Compressed Asian Pear,
Persian Cucumbers, and Yuzu Crème Fraîche
(60.00 supplement)

SALAD OF WATERMELON RADISHES

Snug Harbor Heritage Farm Peppers,
"Panisse" Croûtons, and Garden Basil

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Hubbard Squash, Candied Pecan "Streusel,"
and Celery Branch "Ribbons"
(30.00 supplement)

ATLANTIC STRIPED BASS "POCHÉ AU BEURRE NOISETTE"

Broccoli Purée, Crispy French Leeks,
and Meyer Lemon Emulsion

MAINE LOBSTER

"Pommes Maxim's," Snow Pea "Emincé,"
and "Beurre de Homard"

"BREAD AND BUTTER"

Applewood-Smoked Bacon & Onion Brioche and Diane St. Clair's Animal Farm Butter

THOMAS FARM PIGEON "EN CRÉPINETTE"*

Melted Savoy Cabbage, Piedmont Hazelnuts,
and Concord Grape Jus

"MAC & CHEESE"

"Ditalini," Poularde "Rillettes," "Castelmagno,"
and Shaved White Truffles from Alba
(175.00 supplement)

RIB-EYE OF ELYSIAN FIELDS FARM LAMB*

"Cassoulet" of Pole Beans, "Persillade" Breadcrumbs,
Welsh Onion "Mousseline," and Flowering Thyme Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Braised Brisket "Pierogi," Glazed Sweet Carrots,
Chanterelle Mushrooms, and "Steak Sauce"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED

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