

per se

CHEF'S TASTING MENU

November 14, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Hokkaido Sea Urchin "Tartelette," Squid Ink Tempura,
Hass Avocado, and Finger Limes
(60.00 supplement)

SALAD OF MARINATED ROMANESCO

Persian Cucumbers, "Papadum," Marcona Almonds, and "Romesco"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Chicories, Toasted Pistachios,
Ruby Beets, and Quince Marmalade
(30.00 supplement)

"PAVÉ" OF JAPANESE BLUEFIN TUNA*

Roasted Thompson Grapes, Celery Branch,
and Yuzu-Brown Butter Gastrique

NANTUCKET BAY SCALLOPS*

Crispy Brussels Sprouts, Marble Potatoes,
Hakurei Turnips, and "Sauce Américaine"

"BREAD AND BUTTER"

Smoked Paprika "Parker House Roll" and Diane St. Clair's Animal Farm Butter

MILK-POACHED FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Hobbs Shore's Bacon, Cauliflower Mushrooms,
Gem Lettuces, and "Sauce Dijonnaise"

HAND-CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Castelmagno,"
and "Beurre Noisette"
(175.00 supplement)

48 HOUR-BRAISED BEEF SHORT-RIB

Norwich Meadows Farm Shelling Beans, Sweet Carrots,
"Gremolata" Crumble, and Rosemary Jus

SIRLOIN OF MIYAZAKI WAGYU*

Spinach "Gratin," Broccolini Florettes,
Cipollini Onions, 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