

per se

CHEF'S TASTING MENU

October 2, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Santa Barbara Sea Urchin, Celery Branch,
and Hazelnut-Chocolate Emulsion
(60.00 supplement)

SALAD OF COMPRESSED RADISHES

Meyer Lemon Confit, Petite Carrots,
and Sunchoke "Aioli"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Warren Pears, Marcona Almonds,
Fennel Bulb, and Crispy Oats
(30.00 supplement)

"PAVÉ" OF MEDITERRANEAN LUBINA

Greenmarket Peppers, Sungold Tomatoes,
and Picholine Olives

MAINE SEA SCALLOP "POÊLÉE"*

Marble Potatoes, Smoked Celery Root Cream,
and Black Truffle-Cardoon Relish

"BREAD AND BUTTER"

Caramelized Tomato Baguette and Whipped Chickpea Butter

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Koginut Squash Purée, Tuscan Kale,
and Cocktail Artichokes

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved White Truffles from Alba
(175.00 supplement)

48 HOUR-BRAISED BEEF SHORT RIB

Melted Pole Beans, Cipollini Onions,
and "Sauce Pimentón"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Roasted Cèpe Mushrooms, Caraflex Cabbage,
Sunflower Seed Vinaigrette, and "Steak Sauce"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED

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