

per se

CHEF'S TASTING MENU

October 5, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

"Croûtons Briochés," Carrot "Royale,"
and Sunflower Seed Vinaigrette
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Compressed Celtuce, Greenmarket Radishes, Pearson Farm Pecans,
and Preserved Ginger

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

"PAVÉ" OF MONTAUK BLACKFISH

Cocktail Artichokes, Roasted Gem Lettuces,
and Italian Capers

CHARCOAL-GRILLED PACIFIC ABALONE

Norwich Meadows Farm Pole Beans, Japanese Turnips,
and Chanterelle Mushrooms "à la Grecque"

"BREAD AND BUTTER"

Caramelized Tomato Baguette and Whipped Chickpea Butter

THOMAS FARMS PIGEON*

Celeriac Cream, Juneberry Farm Figs,
and Elysium Jus

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM "CARRÉ D'AGNEAU"*

"Pommes Purée," Wilted Arrowleaf Spinach,
Cipollini Onions, and "Béarnaise Gastrique"

MIYAZAKI WAGYU*

Glazed Broccoli, Pickled Fairy Tale Eggplant,
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED