

per se

CHEF'S TASTING MENU

October 8, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Pumpernickel Blini, Petite Onions,
and Horseradish "Mousseline"
(60.00 supplement)

CHARCOAL-GRILLED NORWICH MEADOWS FARM BROCCOLI

Compressed Radishes, Red Kuri Squash,
Brussels Sprouts, and Yuzu Gastrique

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Bartlett Pears, Celery Branch Salad,
and Sunflower Seed "Tuile"
(30.00 supplement)

CONFIT FILLET OF SEA TROUT*

Watercress "Panade," Toasted Almonds,
Meyer Lemon, and Ruby Beet Butter

SCOTTISH LANGOUSTINES

Cauliflower Florettes, Pickled Sultanas, Pumpkin Seeds,
and Jamaican Curry Emulsion

"BREAD AND BUTTER"

Bitter Cocoa Laminated Brioche and Diane St. Clair's Animal Farm Butter

THOMAS FARMS PIGEON*

Soffrito-Braised Tomatoes, Flowering Basil,
and "Gremolata"

"CARNAROLI RISOTTO BIOLOGICO"

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

48 HOUR-BRAISED BEEF SHORT RIB

Hen Egg "Agnolotti," Serrano Ham, Glazed Lima Beans,
and Charred Pepper Jus

MIYAZAKI WAGYU*

"Ris de Veau," Wilted Spinach, "Pommes Purée,"
and Wild Mushroom-Madeira Cream
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED