

per se

CHEF'S TASTING MENU

October 10, 2018

"OYSTERS AND PEARLS"

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

"BACON AND EGGS"

Soft-Scrambled Eggs, Hobbs Shore's Bacon,
Brioche "Croûton," and Royal Kaluga Caviar*
(60.00 supplement)

SALAD OF GREENMARKET RADISHES

Ruby Red Beets, California Pistachios,
Fennel Bulb, and Sunchoke "Aïoli"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Bartlett Pears, Piedmont Hazelnuts,
Celery Branch, and Greek Yogurt
(30.00 supplement)

"PAVÉ" OF MEDITERRANEAN LUBINA

Marinated Pole Beans, Gem Lettuces, "Gremolata,"
and Heirloom Tomato Emulsion

BUTTER-POACHED MAINE LOBSTER

Sweet Carrots, Cocktail Artichokes, Gerignola Olives,
and "Barigoule au Beurre Blanc"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Crispy Brussels Sprouts, Pearson Farm Pecans,
and Smoked Turnip Cream

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB "SELLE D'AGNEAU"*

Hen-of-the-Woods Mushrooms, Cauliflower Florettes,
and Sweet Pepper Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Matsutake Mushrooms, Koginut Squash Purée,
and Kale Sprouts
(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