

per se

CHEF'S TASTING MENU

October 15, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Crispy "Spätzle," Petite Onions,
and Smoked Cabbage "Vichyssoise"
(60.00 supplement)

SALAD OF CHARCOAL-GRILLED BELGIAN ENDIVE

Brown Butter "Panade," Roasted Banana Purée,
Toasted Almonds, and Yuzu Gastrique

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Fuyu Persimmons, California Pistachios,
Brussels Sprouts, and Ruby Beet "Pudding"
(30.00 supplement)

CONFIT FILLET OF STEELHEAD TROUT*

Persian Cucumbers, Nasturium Leaves,
Hass Avocado, and Dill Pollen Vierge

SCOTTISH LANGOUSTINES

Molokai Sweet Potatoes, Sunflower Seeds,
French Leeks, and Vadouvan Curry Emulsion

"BREAD AND BUTTER"

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

SALMON CREEK FARMS PORK JOWL "EN BRIOCHE"

Cornichon Relish, Malabar Spinach, Sour Cherries,
and Whole Grain Mustard

ANSON MILLS WHITE CORN GRITS

"Parmigiano-Reggiano," Buttermilk-Fried "Ris de Veau,"
and Shaved White Truffles from Alba
(175.00 supplement)

SADDLE OF ELYSIAN FIELDS FARM LAMB*

Sweet Carrots, Wild Mushrooms, Hakurei Turnips,
and "Sauce Navarin"

"PAVÉ" OF MIYAZAKI WAGYU*

Yukon Gold Potatoes, Matsutake Mushrooms,
Watercress Coulis, 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