

per se

CHEF'S TASTING MENU

October 24, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Hawaiian Hearts of Peach Palm, Preserved Ginger,
Hass Avocado Mousse, and Nori "Feuille de Brick"
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM CARROTS

Greenmarket Cauliflower, Marcona Almonds,
Medjool Dates, and Charred Eggplant "Aïoli"

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Honeycrisp Apples, Pearson Farm Pecans,
Celery Branch, and BLiS Maple Syrup
(30.00 supplement)

"PAVÉ" OF MEDITERRANEAN LUBINA

Snug Harbor Heritage Farm Peppers,
Persian Cucumbers, and Sudachi Emulsion

MAINE SEA SCALLOP "POÊLÉ"*

Roasted Beets, Caraflex Cabbage,
Asian Pear, and "Borscht"

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Sunchoke Purée, Crispy Kale,
and Piedmont Hazelnut Jus

MARCHO FARMS SWEETBREAD "ANOLINI"

Hobbs Shore's Bacon, Egg Yolk Confit, "Parmigiano-Reggiano,"
and Shaved White Truffles from Alba
(175.00 supplement)

48 HOUR-BRAISED BEEF SHORT RIB "WELLINGTON"

Wild Hen-of-the-Woods Mushrooms, Arrowleaf Spinach Cream,
Hakurei Turnips, and "Sauce Bordelaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Koginut Squash, Brussels Sprouts,
and Matsutake Mushroom Vinaigrette
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED