

per se

CHEF'S TASTING MENU

October 27, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

"Everything Bagel," Petite Onions, and Smoked Sablefish "Rillettes"
(60.00 supplement)

SALAD OF GRILLED HOLLAND LEEKS

Toasted Brioche, Red Radishes,
and "Sauce Gribiche"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Medjool Dates, Marcona Almonds,
Celery Branch, and Greek Yogurt
(30.00 supplement)

SAUTÉED FILLET OF AUSTRALIAN HIRAMASA*

Long Island Squid, Cilantro Leaves, Pickled Chili,
and Green Curry Emulsion

HAWAIIAN ABALONE "POELLÉ"

Hidden Rose Apples, Bronze Fennel,
Ruby Beets, and "Borscht"

"BREAD AND BUTTER"

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

SALMON CREEK FARMS PORK BELLY "EN FEUILLE DE BRICK"

Melted Brussels Sprouts, Norwich Meadows Farm Turnips,
and Hobbs Shore's Bacon Jus

"CARNAROLI RISOTTO BIOLOGICO"

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

48 HOUR-BRAISED BEEF SHORT RIB "WELLINGTON"

Slow-Roasted Shallots, Sweet Carrots Purée,
and Bordelaise "Vinaigrette"

"PAVÉ" OF MIYAZAKI WAGYU*

Sunchoke "Rösti," Matsutake Mushrooms,
Wilted Spinach, 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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness