

per se

CHEF'S TASTING MENU

October 28, 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 NORWICH MEADOWS FARM YOUNG FENNEL

Serrano Ham, Piedmont Hazelnuts, "Fiore Sardo,"
and Aged Balsamic Vinegar

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Shaved Chestnuts, Honey-Poached Cranberries,
Salsify Root, and Greek Yogurt
(30.00 supplement)

"CONFIT" FILLET OF DOVER SOLE

Razor Clams, Marinated Cabbage, Carrot "Ribbons,"
and "Crème de Truffe Noire"

PAN-ROASTED SCOTTISH LANGOUSTINE

Hadley Orchard's Medjool Dates, Cauliflower Florettes,
Brussels Sprouts, and Jamaican Curry Oil

"BREAD AND BUTTER"

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

THOMAS FARM PIGEON*

Hidden Rose Apples, Matsutake Mushrooms,
and Toasted California Pistachios

"CARNAROLI RISOTTO BIOLOGICO"

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

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*

Ají Dulce Peppers, Charred Scallions, "Gremolata,"
and Cranberry Bean Purée

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Sweetbread "Pierogi," Caramelized Broccoli, "Pommes Purée,"
and "Sauce Bordelaise"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED