

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, English Walnuts, "Fiore Sardo,"
and Aged Balsamic Vinaigrette

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

CHARCOAL-GRILLED SPANISH MACKEREL

Montauk Longfin Squid, Meyer Lemon Confit,
and "Escabèche"

BUTTER-POACHED CALIFORNIA SPINY LOBSTER

Crispy Brussels Sprouts, Celery Root Cream,
and "Beurre Blanc au Vin Jaune"

"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

HAND-CUT "TAGLIATELLE"

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

HERB-ROASTED MARCHO FARMS "JOUÉ DE VEAU"

Ají Dulce Peppers, Marinated Romano Beans,
Cauliflower Florettes, and "Gremolata"

"PAVÉ" OF MIYAZAKI WAGYU*

"Ris de Veau," Glazed 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