

per se

CHEF'S TASTING MENU

October 31, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Cauliflower "Panna Cotta," Oyster Gelée,
and California Yuzu
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM YOUNG FENNEL

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

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

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

BACON-WRAPPED SNAKE RIVER WHITE STURGEON

Melted Caraflex Cabbage, Whole Grain Mustard,
Frisée Lettuce, and "Sauce Choucroute"

MAINE SEA SCALLOP "POÊLÉ"*

Braised Cardoons, Sweet Peppers,
Pine Nuts, and Parsley Oil

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK*

Black Truffle "Pain Perdu," Arrowleaf Spinach "Gratin,"
and Sunchoke Cream

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB*

Hadley Orchards Medjool Dates, Brussels Sprouts, Marcona Almonds,
and Armando Manni Extra Virgin Olive Oil

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Broccoli "Capellini," Matsutake Mushrooms,
and "Gremolata"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED