

per se

CHEF'S TASTING MENU

December 2, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Puff Pastry "Tartelette," Slow-Cooked Hen Egg,
and Chive Crème Fraîche
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"

Granny Smith Apples, Virginia Peanuts,
and Celery Branch Salad

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Ruby Beets, Toasted Pistachio "Butter,"
Crispy Oats, and Snug Harbor Heritage Farm Honey
(30.00 supplement)

CONFIT FILLET OF MEDITERRANEAN LUBINA

Wilted Spigarello, Cocktail Artichokes,
and "Caesar Dressing"

CALIFORNIA SPINY LOBSTER "À LA PLANCHA"

Sunchoke Cream, Compressed Winter Radishes,
and "Demi-Sec" Satsuma Mandarins

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Melted Savoy Cabbage, Cipollini Onions,
and Burgundy Mustard Emulsion

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM "CARRÉ D'AGNEAU"*

Forest Mushrooms, Norwich Meadows Farm Cauliflower,
Pickled Fennel Bulb, and "Gremolata"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Dry-Aged Beef "Tataki," Marinated Kohlrabi, Koginut Squash Purée,
and Pumpkin Seed Vinaigrette
(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