

per se

CHEF'S TASTING MENU

October 4, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Alaskan King Crab, Pain de Campagne "Croûtons," Fines Herbes,
and "Green Goddess Dressing"
(60.00 supplement)

SWEET CORN SOUP

Hawaiian Hearts of Peach Palm, Puffed Sorghum, Celery Branch,
and Black Winter Truffle Crème Fraîche

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Cipollini Onions, Concord Grape Gelée, Sesame Seed "Tuile,"
and Tellicherry Peppercorn Greek Yogurt
(30.00 supplement)

MONTAUK BLUEFISH "RAVIOLO"

Razor Clams, Gold Bar Squash, Pea Shoots,
and "Bouillabaisse"

MAINE SEA SCALLOP "À LA PLANCHA"*

Granny Smith Apples, Pumppernickel "Mousseline,"
Ruby Beets, and Pastrami Emulsion

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Chanterelle Mushrooms, Brussels Sprout "Chiffonade,"
and Piedmont Hazelnut Jus

MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"*

Cocktail Artichokes, Greenmarket Peppers,
Marinated Pole Beans, and Burnt Lemon Jus

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF*

"Kielbasa," Whole Grain Mustard "Pain Perdu,"
Easter Egg Radishes, and "Sauce Charcutière"
(100.00 supplement)

MAPLEBROOK FARMS "BURRATINI"

Stewed Black Mission Figs, Fennel Bulb,
and Pine Nut Vinaigrette

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED

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