

per se

CHEF'S TASTING MENU

October 8, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Yellowfin Tuna "Tartare," Nori-Scented "Feuille de Brick,"
Green Strawberries, and Yuzu Crème Fraîche
(60.00 supplement)

TOKYO TURNIPS "EN COCOTTE"

Yellow Wax Beans, Celery Branch,
and Slow-Cooked Hen Egg

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Norwich Meadows Farm Beets, Candy Snap Grapes,
Piedmont Hazelnuts, and Greek Yogurt
(30.00 supplement)

"PAVÉ" OF MEDITERRANEAN LUBINA

Cocktail Artichokes, French Leeks, Sunchoke Cream,
and "Beurre Blanc au Vin Jaune"

MAINE SEA SCALLOP "À LA PLANCHA"*

Melted Savoy Cabbage, Granny Smith Apples,
and Black Winter Truffle Emulsion

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Forest Mushroom "Pierogi," Broccoli Purée,
Meyer Lemon, and "Crème de Champignons"

HAND-CUT "TAGLIATELLE"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

"Pommes Purée," Wilted Arrowleaf Spinach,
Sweet Corn, and "Bordelaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Buttermilk "Pain Perdu," Greenmarket Peppers, "Chorizo,"
and "Steak Sauce"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED