

per se

CHEF'S TASTING MENU

October 9, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

per se Oyster Crackers, Celery Branch,
and "Royale de Poisson Fumé"
(60.00 supplement)

SALAD OF COCKTAIL ARTICHOKEs

Marinated Pole Beans, Picholine Olives,
Marcona Almonds, and "Gribiche"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Candy Snap Grapes, Banana Purée,
Candied Peanuts, and Milk "Tuile"
(30.00 supplement)

CITRUS-CURED JAPANESE HIRAMASA*

Granny Smith Apples, Brussels Sprout "Émincé,"
Piedmont Hazelnuts, and Butternut Squash "Vierge"

MAINE SEA SCALLOP "À LA PLANCHA"*

Sweet Corn "Pudding," Chanterelle Mushroom Cream,
and "Chorizo" Vinaigrette

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Glazed Broccoli, Young Welsh Onions, Scallion "Mousseline"
and Szechuan Peppercorn "Mignonnette"

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

"Pommes Purée," Wilted Arrowleaf Spinach,
Sweet Carrots, and "Sauce Bordelaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Rainbow Swiss Chard "Pain Perdu," Habanada Peppers,
and Whole Grain Mustard Jus
(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

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