

per se

CHEF'S TASTING MENU

October 11, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Pumpernickel "Blini," Persian Cucumbers,
and Horseradish-Scented Crème Fraîche
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Roasted Ruby Beets, Preserved Green Strawberries,
Spiced Cashews, and Hass Avocado Mousse

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Cotton Candy Grapes, Piedmont Hazelnuts,
Celery Branch, and Greek Yogurt
(30.00 supplement)

"PAVÉ" OF MONTAUK STRIPED BASS

Marble Potatoes, Matsutake Mushrooms,
and "Crème de Poisson Fumé"

MAINE SEA SCALLOP "À LA PLANCHA"*

Crispy Brussels Sprouts, "Creamed" Pole Beans,
and Black Winter Truffle Emulsion

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Belgian Endive, Toasted Pistachios,
and Fig-Chocolate Purée

SLOW-COOKED FOUR STORY HILL FARM HEN EGG*

Wapsie Valley Polenta, "Castelmagno,"
and Shaved White Truffles from Alba
(175.00 supplement)

MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"*

Chanterelle Mushrooms, Wilted Arrowleaf Spinach,
Glazed Sunchokes, and Marsala Jus

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF*

"Chorizo," Greenmarket Peppers, "Pain Perdu,"
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