

# per se

CHEF'S TASTING MENU

October 13, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Smoked Trout "Rillette," Green Tomato "Relish,"  
and "Green Goddess Dressing"  
(60.00 supplement)

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"POIREAUX A LA VINAIGRETTE"

Red Grapefruit, Easter Egg Radishes,  
and Celery Branch

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Norwich Meadows Farm Tokyo Turnips, Pearson Farm Pecans,  
and Caramelized Banana Coulis  
(30.00 supplement)

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"PAVÉ" OF WILD PORTUGUESE ST PIERRE

"Mousse de Crevettes," Marinated Sungold Tomatoes,  
and "Bouillabaisse "

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MAINE SEA SCALLOPS "À LA PLANCHA"\*

Ruby Beets, Savoy Cabbage, English Walnuts,  
and Banyuls Vinegar Gastrique

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"BREAD AND BUTTER"

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

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STARDUST FARM PIGEON BREAST\*

Brussels Sprouts, Cipollini Onions, Honeynut Squash Purée,  
and Pumpkin Seed Vinaigrette

"MACARONI AND CHEESE"

Toasted "Ditalini," Crispy Sweetbreads, "Castelmagno" Mousse,  
and Shaved White Truffles from Alba  
(175.00 supplement)

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SNAKE RIVER FARMS "CALOTTE DE BŒUF"

"Pommes Paillason," Chanterelle Mushrooms,  
Wilted Arrowleaf Spinach, and "Steak Sauce"

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Cocktail Artichokes, Habanada Peppers,  
Arugula "Pesto," and "Sauce Bordelaise"  
(100.00 supplement)

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"GOUGÈRE"

with Aged Gruyère and Black Winter Truffles

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ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 355.00

SERVICE INCLUDED