

per se

CHEF'S TASTING MENU

October 14, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Bone Marrow "Royale," Toasted Pine Nuts,
and Petite Welsh Onions
(60.00 supplement)

SALAD OF COCKTAIL ARTICHOKEs

"Pain de Campagne," Greenmarket Peppers,
Sweet Carrots, and Basil Oil

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Belgian Endive, Flowering Quince,
English Walnuts, and Ruby Beet Purée
(30.00 supplement)

CHARCOAL-GRILLED MEDITERRANEAN LUBINA

Marinated Sungold Tomatoes, Cranberry Bean "Ragoût,"
and "Puttanesca" Emulsion

HERB-ROASTED NORWEGIAN LANGOUSTINES

Celery Root Cream and "Crème de Crustacés"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Cipollini Onions "Confit," Fines Herbes,
and "Consommé Bordelaise"

"MAC AND CHEESE"

Hand-Cut "Ditalini," Crispy Sweetbreads, "Castelmagno,"
and Shaved White Truffles from Alba
(175.00 supplement)

PRIME-RIB OF ELYSIAN FIELDS FARM LAMB*

Cauliflower "Tapenade," Cotton Candy Grapes, Glazed Brussels Sprouts,
and Rosemary-Balsamic Jus

SIRLOIN OF MIYAZAKI WAGYU*

"Kielbasa," Wilted Arrowleaf Spinach,
"Pommes Paillason," 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