

per se

CHEF'S TASTING MENU

October 15, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

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

SALAD OF SNUG HARBOR HERITAGE FARM TOMATOES

"Pain de Campagne," Persian Cucumbers,
and Basil Oil

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Slow-Roasted Ruby Beets, Compressed Belgian Endive,
Flowering Quince, and English Walnuts
(30.00 supplement)

"PAVÉ" OF WILD PORTUGUESE TURBOT

Granny Smith Apples, Easter Egg Radishes,
Celery Root Purée, and Calvados Gastrique

BUTTER-POACHED MAINE LOBSTER

Cranberry Bean "Ragoût," Shishito Peppers,
and Sweet Garlic Cream

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Matsutake Mushrooms, Tokyo Turnips,
and Piedmont Hazelnut Vinaigrette

"CARNAROLI RISOTTO BIOLOGICO"

"Castelmagno" Mousse, "Beurre Noisette"
and Shaved White Truffles from Alba
(175.00 supplement)

ELYSIAN FIELDS FARM LAMB*

Glazed Brussels Sprouts, Cauliflower "Tapenade,"
and Concord Grape 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