

# per se

CHEF'S TASTING MENU

October 16, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*  
Meyer Lemon, Piedmont Hazelnuts,  
and Parsnip "Royale"  
(60.00 supplement)

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"DÉGUSTATION DE RACINES DE SALSIFIS"

Fennel Bulb, Cotton Candy Grapes,  
and Brown Butter Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Roasted Ruby Beets, Brussels Sprouts, Pearson Farm Pecans,  
and Whipped Honey  
(30.00 supplement)

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CHARCOAL-GRILLED JAPANESE HIRAMASA\*

Black Trumpet Mushrooms, Granny Smith Apples,  
and Butternut Squash "Vierge"

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BUTTER-POACHED MAINE LOBSTER

per se Oyster Crackers, Sweet Corn,  
Celery Branch, and "Chowder Sauce"

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"BREAD AND BUTTER"

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

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MILK-FED YORKSHIRE PORCELET  
Compressed Chicories, Flowering Quince,  
English Walnuts, and Sunchoke Cream

RUSSET POTATO "GNOCCHI"

"Cuisse de Poularde," Crispy Shallots, "Castelmagno" Mousse,  
and Shaved White Truffles from Alba  
(175.00 supplement)

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ELYSIAN FIELDS FARM LAMB\*  
Cocktail Artichokes, Sungold Tomatoes,  
Niçoise Olives, and "Puttanesca"

"PAVÉ" OF MIYAZAKI WAGYU\*

"Bresaola," Matsutake Mushrooms, Glazed Broccoli,  
and Szechuan Peppercorn "Mignonnette"  
(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