

per se

CHEF'S TASTING MENU

October 17, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Sashimi" of Hiramasa, Japanese Bonito Gelée,
and Yuzu-Scented Crème Fraîche
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Granny Smith Apples, Compressed Celery Leaves, California Pistachios,
and Green Chartreuse Purée

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Ruby Beets, Brussels Sprouts, Pearson Farm Pecans,
and Whipped Honey
(30.00 supplement)

HERB-ROASTED MONTAUK STRIPED BASS

Veal "Bacon," Tokyo Turnips,
and "Sauce Laitue"

BUTTER-POACHED MAINE LOBSTER

Castelfranco Radicchio, Concord Grape Emulsion,
and "Sauce Soubise"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Forest Mushrooms, Honeynut Squash, English Walnuts,
and Banyuls Vinegar Gastrique

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano," "Beurre Noisette,"
and Shaved White Truffles from Alba
(175.00 supplement)

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Cocktail Artichokes, Marinated Sungold Tomatoes,
Niçoise Olives, and "Puttanesca"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness