

per se

CHEF'S TASTING MENU

October 18, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Jonah Crab Gelée, "Pain de Campagne," Fines Herbes,
and Tarragon-Scented Crème Fraîche
(60.00 supplement)

SALAD OF ROASTED CAULIFLOWER

Anson Mills Farro Verde, Persian Cucumbers, Tomato Confit,
and Tuscan Kale "Aioli"

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Granny Smith Apples, California Pistachios,
Yuzu Purée, and Milk "Tuile"
(30.00 supplement)

SLOW-COOKED SCOTTISH SEA TROUT*

Brioche Melba, Golden Beets, Celery Branch,
and Pastrami Emulsion

MAINE SEA SCALLOP "À LA PLANCHA"*

Brussels Sprouts "Émincé," Sunchoke Cream,
and Butternut Squash "Beurre Blanc"

"BREAD AND BUTTER"

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

LIBERTY FARMS PEKIN DUCK BREAST*

Flowering Quince "Pudding," Fennel Bulb "Tapenade,"
Toasted Cashews, and Vanilla Gastrique

HAND-CUT "TAGLIATELLE"

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

MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"*

Holland Eggplant "Rollatini," Greenmarket Peppers,
and "Puttanesca" Jus

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF*

Corned Beef, Melted Savoy Cabbage, Glazed Pearl Onions,
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