

per se

CHEF'S TASTING MENU

October 19, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Maine Lobster "en Gelée," Fines Herbes, "Pain de Campagne,"
and Tarragon-Scented Crème Fraîche
(60.00 supplement)

SALAD OF CHARRED ROMANO BEANS

Greenmarket Raspberries, California Pistachios,
and Roasted Beets

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Toasted Oats, Tokyo Turnips,
and Banana Purée
(30.00 supplement)

CITRUS-CURED JAPANESE HIRAMASA*

Cotton Candy Grapes, Celery Branch,
and Butternut Squash Vinaigrette

MAINE SEA SCALLOP "À LA PLANCHA"*

Brussels Sprouts "Emincé," Sunchoke Cream,
and Pastrami Emulsion

"BREAD AND BUTTER"

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

DEVIL'S GULCH RANCH "SELLE DE LAPIN"*

Compressed Chicories, Cipollini Onions, Flowering Quince "Pudding,"
and Piedmont Hazelnut Jus

HAND-CUT "TAGLIATELLE"

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

PRIME-RIB OF ELYSIAN FIELDS FARM LAMB*

Panisse "Croûtons," Fairy Tale Eggplant, Habanada Peppers,
and Armando Manni Extra Virgin Olive Oil

MARCHO FARMS "RIS DE VEAU"

Marble Potatoes, Sungold Tomatoes,
and "Sauce Gribiche"

"GOUGÈRE"

with Aged Gruyère and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED