

per se

CHEF'S TASTING MENU

October 20, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Trout "Rillettes," Pickled Pearl Onions,
and Horseradish-Scented Crème Fraîche
(60.00 supplement)

BELGIAN ENDIVE "À LA PLANCHA"

Pink Lady Apples, English Walnuts, Winter Chicories,
and "Green Goddess" Dressing

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Milk "Tuile," Celery Branch, Candied Peanuts,
and Greek Yogurt
(30.00 supplement)

PORTUGUESE DOVER SOLE "VÉRONIQUE"

Chanterelle Mushrooms, Candy Cot Grapes,
and French Leeks

NORWEGIAN LANGOUSTINES "POËLÉES"*

Japanese Cauliflower, Ají Dulce Peppers, Marcona Almonds,
and "Crème de Crustacés"

"BREAD AND BUTTER"

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

MILK-POACHED FOUR STORY HILL FARM "POULARDE"

Glazed Turnips, Rainbow Swiss Chard, Crispy Sunchokes,
and Scallion "Mousseline"

HAND-CUT "TAGLIATELLE"

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

BACON-WRAPPED MILLBROOK FARM VENISON*

Brussels Sprouts, Salsify Root, Honeynut Squash Purée,
and Pistachio Jus

SIRLOIN OF MIYAZAKI WAGYU*

"Pommes Rissolées," Sweet Carrots, Cipollini 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