

per se



2006- 2020

CHEF'S TASTING MENU

October 21, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Trout "Rillettes," Persian Cucumbers, Fines Herbes,
and Horseradish-Scented Crème Fraîche
(60.00 supplement)

BELGIAN ENDIVE "À LA PLANCHA"

Ruby Red Grapefruit, English Walnuts,
and Compressed Radishes

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Celery Branch, Piedmont Hazelnuts,
Greek Yogurt, and Milk "Tuile"
(30.00 supplement)

"PAVÉ" OF MEDITERRANEAN LUBINA

Matsutake Mushrooms, Hawaiian Hearts of Peach Palm,
and Aji Dulce Peppers

MAINE SEA SCALLOP "POÉLÉE"*

Congaree and Penn Brown Rice, Marcona Almonds,
Gem Lettuces, and "Crème de Crustacés"

"BREAD AND BUTTER"

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

STARDUST FARM PIGEON BREAST*

Fennel Bulb, Castelfranco Radicchio,
and Concord Grape-Pinot Noir Reduction

GEECHIE BOY MILL GOLDEN POLENTA

Marcho Farms "Ris de Veau," Crispy Shallots, "Sauce Périgourdine,"
and Shaved White Truffles from Alba
(175.00 supplement)

BACON-WRAPPED SADDLE OF MILLBROOK FARM VENISON*

Cauliflower Florettes, Mountain Rose Apples,
and Purple Sweet Potato Purée

"PAVÉ" OF MIYAZAKI WAGYU*

"Pommes Paillasson," Preserved Eggplant,
Sungold Tomatoes, and "Puttanesca"
(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