

per se

CHEF'S TASTING MENU

October 22, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Yukon Gold Potato "Blini," Pickled Pearl Onions,
and Slow-Cooked Hen Egg
(60.00 supplement)

FLOWERING QUINCE "EN CROÛTE"

Roasted Beets, Celery Branch, Castelfranco Radicchio,
and Black Winter Truffle Crème Fraîche

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Feuille de Brick," Tokyo Turnips, Cotton Candy Grapes,
and Pearson Farm Pecans
(30.00 supplement)

"PAVÉ" OF GREEN WALK HATCHERY RAINBOW TROUT*

"Pain de Campagne" Melba, Sungold Tomatoes,
and Charred Aji Dulce Pepper Cream

MAINE SEA SCALLOP "À LA PLANCHA"*

per se "Lardo," Chanterelle Mushrooms,
and Granny Smith Apples

HAND-CUT "TAGLIATELLE"

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

"BREAD AND BUTTER"

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

MILK-POACHED FOUR STORY HILL FARM "POULARDE"

Brussels Sprout Salad, Smoked Salsify Purée,
and Brown Butter Jus

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Cocktail Artichokes, Easter Egg Radishes,
and Piedmont Hazelnuts

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Fingerling Potatoes, "Green Bean Casserole,"
French Leeks, and "Sauce Bordelaise"
(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