

per se

CHEF'S TASTING MENU

October 23, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Honeynut Squash, Compressed Scallions,
and Island Creek Oyster Glaze
(60.00 supplement)

SALAD OF BELGIAN ENDIVE

Granny Smith Apples, Castelfranco Radicchio, English Walnuts,
and Jasper Hill Farm "Bayley Hazen Blue"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Savoy Cabbage, Marinated Salsify Root,
and Spicy Mustard Condiment
(30.00 supplement)

CHARCOAL-GRILLED JAPANESE HIRAMASA*

Greenmarket Radishes, Grapefruit "Suprêmes,"
Toasted Pine Nuts, and Yuzu Moromi

MAINE SEA SCALLOP "À LA PLANCHA"*

Serrano Ham, "Pain de Campagne,"
"Escabèche," and Italian Parsley Oil

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Chanterelle Mushrooms, Creamed Romano Beans,
and Piedmont Hazelnut Jus

ELYSIAN FIELDS FARM "COLLIER D'AGNEAU"

Glazed Sweet Carrots, Cipollini Onions,
Fines Herbes, and "Sauce Navarin"

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF RIB-EYE*

Fork-Crushed Potatoes, Crispy Brussels Sprouts,
and Szechuan Peppercorn "Mignonnette"
(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