

per se

CHEF'S TASTING MENU

October 24, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Japanese Hiramasa, Hass Avocado Mousse,
and Granny Smith Apple "Relish"
(60.00 supplement)

SALAD OF BELGIAN ENDIVE

Flowering Quince, Castelfranco Radicchio, English Walnuts,
and Jasper Hill Farm "Bayley Hazen Blue"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Banana "Parisiennes," Celery Branch,
and Candied Virginia Peanuts
(30.00 supplement)

MONTAUK YELLOWFIN TUNA*

"Pain de Campagne," Serrano Ham "Ribbons,"
Toasted Pine Nuts, and "Escabèche"

MAINE SEA SCALLOP "À LA PLANCHA"*

Cauliflower Florettes, French Leeks,
and Concord Grape Emulsion

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Cornbread "Pudding," Wilted Arrowleaf Spinach,
Cipollini Onion, and "Sauce Périgourdine"

"MACARONI AND CHEESE"

Hand-Cut "Ditalini," Crispy Sweetbreads, "Castelmagno,"
and Shaved White Truffles from Alba
(175.00 supplement)

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Black Trumpet Mushrooms, Sweet Potato Purée,
Savoy Cabbage, and "Jus Gras"

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

Fork-Crushed Potatoes, Roasted 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