

per se

CHEF'S TASTING MENU

October 25, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Honeynut Squash "Dumpling," Scallion Salad,
and Young Ginger Vinaigrette
(60.00 supplement)

"TARTELETTE" OF SLOW-ROASTED RUBY BEETS

Preserved Green Strawberries, Fines Herbes,
and "Green Goddess" Dressing

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Granny Smith Apples, Pearson Farm Pecans, Caramel Gelée,
and Pink Peppercorn-Scented Greek Yogurt
(30.00 supplement)

COCONUT-CRUSTED MONTAUK MAHI-MAHI

Glazed Sweet Carrots, Hawaiian Hearts of Peach Palm,
and Spiced Rum Emulsion

CHARCOAL-GRILLED MAINE SEA SCALLOP*

"Pommes Purée," Marinated Sungold Tomatoes,
Gem Lettuces, and "Sauce Choron"

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Cauliflower Florettes, French Leeks, California Pistachios,
and Concord Grape Gastrique

HAND-CUT "TAGLIATELLE"

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

MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"*

Forest Mushrooms, Tokyo Turnips,
and "Jus Gras"

SIRLOIN OF MIYAZAKI WAGYU*

per se Ricotta "Pain Perdu," Charred Eggplant "Aioli,"
Greenmarket Peppers, and "Sauce Pimentón"
(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