

per se

CHEF'S TASTING MENU

October 26, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Norwegian Langoustine, Brioche "Croûtons,"
and Dill "Panna Cotta"
(60.00 supplement)

BUTTERMILK-FRIED CAULIFLOWER FLORETTES

Greenmarket Peppers, Petite Lettuces,
and "Ranch Dressing"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

"SASHIMI" OF JAPANESE HIRAMASA*

Hawaiian Hearts of Peach Palm, Compressed Radishes,
Spiced Cashews, and Concord Grape "Vierge"

ATLANTIC SEA SCALLOP "À LA PLANCHA"*

Satsuma Mandarins, Piedmont Hazelnuts,
and Celery Root Cream

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Creamed Romano Beans, Glazed Pearl Onions,
and "Jus de Volaille"

HAND-CUT "TAGLIATELLE"

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

BACON-WRAPPED MILLBROOK FARM VENISON*

Black Trumpet Mushrooms, Brussels Sprouts, Honeynut Squash Purée,
and Pumpkin Seed Vinaigrette

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Paillasson," Wilted Arrowleaf Spinach,
Sweet Carrots, and "Steak Sauce"
(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