

# per se

CHEF'S TASTING MENU

October 27, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Montauk Mahi-Mahi, "Feuille de Brick,"  
and Hass Avocado Mousse  
(60.00 supplement)

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CHARCOAL-GRILLED MATSUTAKE MUSHROOMS

Sunchoke "Confit," Castelfranco Radicchio,  
Spiced Cashews, and Ají Dulce Pepper "Aioli"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Cotton Candy Grapes, Pearson Farm Pecans, Belgian Endive,  
and Pink Peppercorn-Scented Greek Yogurt  
(30.00 supplement)

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HERB-ROASTED WILD PORTUGUESE TURBOT

"Pommes Purée," Marinated Sungold Tomatoes,  
and "Choron Mousseline"

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BUTTER-POACHED MAINE LOBSTER

Sweet Carrots, Savoy Cabbage, and Satsuma Mandarin Gastrique

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"BREAD AND BUTTER"

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

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DEVIL'S GULCH RANCH "SELLE DE LAPIN"

Glazed Tokyo Turnips, Cranberry Bean "Ragoût,"  
and Hobbs Shore's Bacon Jus

HAND-CUT "TAGLIATELLE"

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

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PRIME RIB OF ELYSIAN FIELDS FARM LAMB\*

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

SIRLOIN OF MIYAZAKI WAGYU\*

Buttermilk-Fried Cauliflower, Persian Cucumbers,  
Salanova Lettuce, and "Steak Sauce"  
(100.00 supplement)

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"GOUGÈRE"

with Aged Gruyère and Black Winter Truffles

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ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 355.00

SERVICE INCLUDED