

per se

CHEF'S TASTING MENU

October 28, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Atlantic Sea Scallop "Boudin," Fines Herbes,
and "Sauce Blanquette"
(60.00 supplement)

SALAD OF MARINA DI CHIOGGIA PUMPKIN

Pickled Pearl Onions, Castelfranco Radicchio,
and Toasted Pepitas

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Flowering Quince, California Pistachios,
and Aged Balsamic Vinegar
(30.00 supplement)

HERB-ROASTED WILD PORTUGUESE TURBOT

Marinated Sungold Tomatoes, Cranberry Bean "Ragoût,"
Fennel Bulb, and Noilly Prat Emulsion

BUTTER-POACHED MAINE LOBSTER

Watermelon Radishes, Satsuma Mandarins,
Marcona Almonds, and "Mousseline Maltaise"

"BREAD AND BUTTER"

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

STARDUST FARM PIGEON BREAST*

Caramelized Apple "Butter," English Walnuts,
and Calvados Gastrique

HAND-CUT "TAGLIATELLE"

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

BACON-WRAPPED MILLBROOK FARM VENISON*

"Spätzle," Black Trumpet Mushrooms, Crispy Brussels Sprouts,
and "Sauce Bordelaise"

SIRLOIN OF MIYAZAKI WAGYU*

"Langue de Bœuf," Petite Lettuces, "Pommes Paillasson,"
and Pimentón Jus
(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