

per se

CHEF'S TASTING MENU

October 30, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Bone Marrow "Royale," Brioche "Croûtons,"
and "Salade Béarnaise"
(60.00 supplement)

SALAD OF ROASTED PARSNIPS

Sherry-Poached Cranberries, Kale Sprouts, English Walnuts,
and Black Winter Truffle Crème Fraîche

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Flowering Quince, Celery Branch, Toasted Pistachios,
and Aged Balsamic Vinegar
(30.00 supplement)

"CONFIT" FILLET OF MEDITERRANEAN LUBINA*

Matsutake Mushrooms, Granny Smith Apples,
and Butternut Squash Vinaigrette

MAINE SEA SCALLOP "À LA PLANCHA"*

Melted Savoy Cabbage, Crispy Brussels Sprouts,
and "Sauce Blanquette"

"BREAD AND BUTTER"

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

MILK-FED YORKSHIRE PORCELET

Satsuma Mandarins, Pearson Farm Pecans,
and Belgian Endive

HAND-CUT "TAGLIATELLE"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Cotton Candy Grapes, Compressed Chicories,
Cauliflower Purée, and Concord Grape Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Cœur de Bœuf," Ruby Beets, Broccoli Florettes,
and Sunchoke "Mousseline"
(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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness