

per se

CHEF'S TASTING MENU

October 31, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Alaskan King Crab, Meyer Lemon, Savoy Cabbage,
and Sunchoke "Mousseline"
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM SALAD

Compressed Asian Pear, Watermelon Radishes,
and Broccoli Florettes

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Cranberries, Crispy Brussels Sprouts,
and Ruby Beets
(30.00 supplement)

"PAVÉ" OF MEDITERRANEAN LUBINA*

Regiis Ova Trout Roe, Gem Lettuces,
and "Crème de Poisson Fumé"

MAINE SEA SCALLOP "À LA PLANCHA"*

Satsuma Mandarins, Caramelized Parsnips,
and Black Winter Truffle Emulsion

"BREAD AND BUTTER"

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

DEVIL'S GULCH RANCH POUSSIN

Cotton Candy Grapes, Cauliflower Purée,
Marcona Almonds, and Brown Butter Jus

GEECHIE BOY MILL POLENTA

"Confit de Canard," "Parmigiano-Reggiano,"
and Shaved White Truffles from Alba
(175.00 supplement)

ELYSIAN FIELDS FARM LAMB "COLLIER D'AGNEAU"

Black Trumpet Mushrooms, Pumpkin "Duchesse,"
and Castelfranco Radicchio

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Boulangère," Wilted Arrowleaf Spinach,
Tokyo Turnips, and "Sauce Bordelaise"
(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