

per se

CHEF'S TASTING MENU

November 13, 2019

"OYSTERS AND PEARLS"

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

CAULIFLOWER "PANNA COTTA"

"Feuille de Brick," Island Creek Oyster Glaze,
and Royal Ossetra Caviar*
(60.00 supplement)

ROASTED CELERY HEART

Five Spice "Streusel," Tokyo Turnips "en Cocotte,"
and Candied Cashews

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Flowering Quince, Winter Chicories, Piedmont Hazelnuts,
and Aged Balsamic Vinegar
(30.00 supplement)

"PAVÉ" OF MEDITERRANEAN LUBINA

Satsuma Mandarins, Easter Egg Radishes,
Hass Avocado, and Toasted Pistachios

BUTTER-POACHED MAINE LOBSTER

Thompson Grapes, Sunchoke Purée, Marcona Almonds,
and Brown Butter Gastrique

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

"Pommes Purée, Salade aux Fines Herbes,"
and "Sauce Suprême"

HAND-CUT "TAGLIATELLE"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Black Trumpet Mushrooms, Brussels Sprouts "Émincé,"
Honeynut Squash, and "Bordelaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Ruby Beets, Melted Savoy Cabbage, Horseradish Crème Fraîche,
Pearl Onions, and "Sauce Raifort"
(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