

per se

CHEF'S TASTING MENU

November 15, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Hiramasa "Tartare," Nori "Feuille de Brick,"
Persian Cucumbers, and Yuzu Crème Fraîche
(60.00 supplement)

"SALADE DE LÉGUMES RACINES"

Sweet Carrots, Caramelized Parsnips, Salsify Chips,
and Rutabaga-Mustard Emulsion

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Satsuma Mandarins, Winter Chicories, Toasted Oats,
and Espelette Pepper-Scented Yogurt
(30.00 supplement)

POTATO-CRUSTED MONTAUK BUTTERFISH

Veal "Bacon," Confit Whelks, per se Oyster Crackers,
and "Chowder" Sauce

NANTUCKET BAY SCALLOPS "À LA PLANCHA"*

Forest Mushrooms "à la Grecque," Hawaiian Hearts of Peach Palm,
Pearl Onions, and Crispy Brussels Sprouts

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Cauliflower Florettes, Damson Plums,
and Piedmont Hazelnut-Chocolate Purée

HAND-CUT "TAGLIATELLE"

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

MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"*

Romano Beans, Greenmarket Peppers,
Meyer Lemon, and Sauce "Pimentón"

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF*

Molokai Yam "Mille-Feuille," Tokyo Turnips, Watercress "Pudding,"
and Szechuan Peppercorn "Mignonnette"
(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