

per se

CHEF'S TASTING MENU

November 17, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Nantucket Bay Scallops, Hawaiian Hearts of Peach Palm,
and Hass Avocado Mousse
(60.00 supplement)

HOLLAND LEEKS "À LA PLANCHA"

Badger Flame Beets, California Pistachios,
and Black Winter Truffle Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Flowering Quince, Compressed Celery Branch,
English Walnuts, and Brown Butter Yogurt
(30.00 supplement)

"SASHIMI" OF JAPANESE HIRAMASA*

Compressed Winter Radishes, Persian Cucumbers,
and Young Coconut "Vierge"

NORWEGIAN LANGOUSTINES "POÊLEES"

Marinated Gem Lettuces, Sweet Garlic "Pudding,"
and "Caesar Dressing"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Tangerines "Suprêmes," Candied Cashews,
and Szechuan Peppercorn "Mignonnette"

"CARNAROLI RISOTTO BIOLOGICO"

"Castelmagno" Mousse, "Beurre Noisette,"
and Shaved White Truffles from Alba
(175.00 supplement)

BACON-WRAPPED SADDLE OF MILLBROOK FARM VENISON*

Black Trumpet Mushrooms, Delicata Squash,
Tokyo Turnips, and "Sauce Bordelaise"

HERB-ROASTED MARCHO FARMS "RIS DE VEAU"

"Spätzle," Sweet Potato "Mousseline,"
Glazed Brussels Sprouts, and Marsala Jus

"GOUGÈRE"

with Aged Gruyère and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED