

per se

CHEF'S TASTING MENU

November 18, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Buttermilk-Fried Hiramasa Collar, Persian Cucumbers,
and Dill-Scented Crème Fraîche
(60.00 supplement)

CARAMELIZED SAVOY CABBAGE

Tokyo Turnips, Pearson Farm Pecans,
and Red Cabbage Gastrique

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

"PAVÉ" OF SCOTTISH SEA TROUT*

"Pommes Purée" and "Mousseline aux Fines Herbes"

HERB-ROASTED ATLANTIC SEA SCALLOP*

Glazed Salsify Root, Thompson Grapes, Toasted Pine Nuts,
and "Beurre Blanc au Vin Jaune"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Satsuma Mandarins, Candied Cashews, Sunchoke Cream,
and Szechuan Peppercorn "Mignonnette"

"MACARONI AND CHEESE"

Hand-Cut "Ditalini," Crispy Sweetbreads, "Castelmagno"
and Shaved White Truffles from Alba
(175.00 supplement)

BACON-WRAPPED SADDLE OF MILLBROOK FARM VENISON*

Matsutake Mushrooms, Brussels Sprouts,
Sweet Potato Purée, and "Sauce Bordelaise"

SIRLOIN OF MIYAZAKI WAGYU*

Dry-Aged Beef "Bresaola," Celery Root "Gratin,"
and Black Winter Truffle-Madeira Jus
(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