

# per se

CHEF'S TASTING MENU

November 19, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Santa Barbara Sea Urchin, "Pain de Campagne" Melba,  
Celery Branch, and Lovage "Panna Cotta"  
(60.00 supplement)

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SALAD OF ROASTED CARROTS

Hadley Orchards Medjool Dates, Aji Dulce Peppers,  
Crispy Tuscan Kale, and Charred Eggplant "Aioli"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Flowering Quince, Fennel Bulb, English Walnuts,  
and Brown Butter Yogurt  
(30.00 supplement)

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CONFIT FILLET OF SCOTTISH SEA TROUT\*

"Pommes Purée, Panade aux Fines Herbes,"  
and "Sauce Hollandaise"

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ATLANTIC SEA SCALLOP "POËLÉE"\*

Glazed Salsify Root, K&J Orchards Bosc Pears, Toasted Pine Nuts,  
and "Beurre Blanc au Vin Jaune"

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"BREAD AND BUTTER"

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

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DIAMOND H RANCH QUAIL BREAST

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

"CARNAROLI RISOTTO BIOLOGICO"

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

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ELYSIAN FIELDS FARM LAMB\*

Matsutake Mushrooms, Brussels Sprouts "Émincé,"  
Sweet Potatoes, and "Sauce Bordelaise"

"PAVÉ" OF MIYAZAKI WAGYU\*

Dry-Aged Beef "Bresaola," Celery Root "Gratin," French Leeks,  
and Black Winter Truffle-Madeira Jus  
(100.00 supplement)

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"GOUGÈRE"

with Aged Gruyère and Black Winter Truffles

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ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 355.00

SERVICE INCLUDED