

per se

CHEF'S TASTING MENU

November 20, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

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

SALAD OF GREENMARKET RADISHES

Winter Chicories, Meyer Lemon,
and Sunchoke "Aïoli"

HUDSON VALLEY MOULARD DUCK FOIE GRAS "PASTRAMI"

Sweet Carrots, Pickled Cipollini Onions, Burgundy Mustard,
and Mustard Seed "Aigre-Doux"
(30.00 supplement)

CONFIT FILLET OF SCOTTISH SEA TROUT*

Granny Smith Apples, Brussels Sprouts "Émincé,"
and Pistachio Emulsion

ATLANTIC SEA SCALLOP "POËLÉE"*

"Pommes Maxim's," Melted Holland Leeks,
and "Hollandaise aux Saint Jacques"

"BREAD AND BUTTER"

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

STARDUST FARM PIGEON*

Fines Herbes, Honeynut Squash Purée,
and "Sauce Suprême aux Cinq Épices"

HAND-CUT "TAGLIATELLE"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Panisse "Croûtons," Ají Dulce Peppers, Persian Cucumbers,
and Coconut-Curry Jus

"PAVÉ" OF MIYAZAKI WAGYU*

Dry-Aged Beef "Bresaola," Crispy Masa,
Matsutake Mushrooms, and Savoy Cabbage
(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