

per se

CHEF'S TASTING MENU

November 21, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

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

HAWAIIAN HEARTS OF PEACH PALM SALAD

Ruby Beets, French Leeks,
and California Pistachios

HUDSON VALLEY MOULARD DUCK FOIE GRAS "PASTRAMI"

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

CITRUS-CURED HIRAMASA*

Fennel Bulb, Belgian Endive, Spiced Cashews,
and White Muscat Grape "Vierge"

BUTTER-POACHED MAINE LOBSTER

"Foie de Lotte de Mer," Castelfranco Radicchio, Crispy Brussels Sprouts,
and Japanese Whisky Emulsion

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Honey-Poached Cranberries, Braised Tuscan Kale,
and Rutabaga Purée

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM "COLLIER D'AGNEAU"

"Pommes Purée," Black Trumpet Mushrooms, Wilted Arrowleaf Spinach,
and "Sauce Bordelaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Matsutake Mushrooms, Savoy Cabbage "Subric," Charred Eggplant "Aioli,"
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