

per se

CHEF'S TASTING MENU

November 22, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Lardo "Pain Perdu," "Salade aux Fines Herbes,"
and "Crème de Homard"
(60.00 supplement)

ROASTED MOLOKAI YAMS

Brussels Sprouts, Pearl Onions, Confit Kumquats,
and Preserved Yuzu "Beurre Blanc"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Vanilla-Scented Crème Fraîche, Candied Piedmont Hazelnuts,
Celery Branch, and White Concord Grape Gelée
(30.00 supplement)

SAUTÉED FILLET OF MONTAUK MONKFISH

"Foie de Lotte de Mer," Savoy Cabbage, Tokyo Turnips,
and Pickled Mustard Seed Emulsion

ALASKAN KING CRAB "À LA PLANCHA"

Granny Smith Apples, Hawaiian Hearts of Peach Palm,
Easter Egg Radishes, and "Green Goddess" Dressing

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Black Trumpet Mushrooms, Honey-Poached Cranberries, French Leeks,
and Black Winter Truffle-Madeira Jus

HAND-CUT "TAGLIATELLE"

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

MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"*

Braised Tuscan Kale, Greenmarket Peppers,
and Cranberry Bean Purée

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF*

Fork-Crushed Artichokes, Glazed Sweet Carrots,
Cipollini Onions, and "Sauce Barigoule"
(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