

per se

CHEF'S TASTING MENU

November 23, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

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

CARAMELIZED MOLOKAI YAMS

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

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TARTELETTE"

Muscat Grapes, Marinated Fennel, English Walnuts,
and Vanilla-Scented Crème Fraîche
(30.00 supplement)

"CEVICHE" OF NANTUCKET BAY SCALLOPS*

Granny Smith Apples, Salsify Root, Spiced Cashews,
and Butternut Squash Vinaigrette

"PAVÉ" OF MEDITERRANEAN LUBINA

Satsuma Mandarins, Persian Cucumbers, Celery Branch,
and "Green Goddess" Emulsion

"BREAD AND BUTTER"

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

MILK-FED YORKSHIRE PORCELET

Crispy Serrano Ham, Easter Egg Radishes, Broccoli Purée,
and Szechuan Peppercorn "Mignonnette"

"CARNAROLI RISOTTO BIOLOGICO"

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

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*

"Collier d'Agneau" Tortellini, Chanterelle Mushrooms,
Glazed Rutabaga, and Burnt Lemon Jus

100 DAY DRY-AGED BEEF RIB-EYE*

"Pommes Paillason Croûtons," Black Trumpet Mushrooms,
Savoy Cabbage, and "Sauce Bordelaise"
(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