

per se

CHEF'S TASTING MENU

November 24, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Pommes Paillason," Crispy Red Onion Rings,
and Dill-Scented Crème Fraîche
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Tangerine "Suprêmes," Compressed Radishes,
Spiced Cashews, and Citrus "Vierge"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Muscat Grapes, Young Fennel, English Walnuts,
and Greek Yogurt
(30.00 supplement)

MARINATED NANTUCKET BAY SCALLOPS*

Granny Smith Apples, California Crosnes, Persian Cucumbers,
and Preserved Ginger Vinaigrette

SLOW-COOKED MEDITERRANEAN LUBINA

Black Trumpet Mushrooms, Watercress Leaves,
and "Sauce Laitue"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Molokai Sweet Potatoes, Aji Dulce Pepper "Aioli,"
Pickled Celery Branch, and "Sauce Pimentón"

HERB-ROASTED MARCHO FARM "RIS DE VEAU"

Soft-Scrambled Hen Egg, Koshihikari Rice,
and Shaved White Truffles from Alba
(175.00 supplement)

SADDLE OF MILLBROOK FARM VENISON*

Marina di Chioggia Pumpkin, Melted Savoy Cabbage,
and Hobbs Shore's Bacon Gastrique

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Dry-Aged Beef "Bresaola," Celery Root "Gratin," Chestnut Confit,
and Black Winter Truffle-Madeira Jus
(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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness