

# per se

CHEF'S TASTING MENU

November 25, 2019

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"OYSTERS AND PEARLS"

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

CAULIFLOWER "PANNACOTTA"

Island Creek Oyster Glaze, Tellicherry Peppercorn "Mignonnette,"  
Brioche Melba, and Royal Ossetra Caviar\*  
(60.00 supplement)

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SALAD OF NANTES CARROTS

Norwich Meadows Farm Bok Choy, Crispy Sunchokes,  
and Sesame "Coulis"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Muscat Grapes, Fennel Bulb, English Walnuts,  
and Vanilla-Scented Greek Yogurt  
(30.00 supplement)

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MARINATED NORWEGIAN LANGOUSTINES\*

Tangerine "Suprêmes," Hass Avocado Mousse,  
Winter Radishes, and Spiced Citrus "Vierge"

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"PAVÉ" OF MEDITERRANEAN LUBINA

"Pommes Purée," Black Trumpet Mushrooms,  
and "Crème de Crustacés"

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"BREAD AND BUTTER"

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

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DEVIL'S GULCH RANCH "POUSSIN"

Celery Root "Fondant," Chestnut Confit,  
and Black Winter Truffle-Madeira Jus

HERB-ROASTED MARCHO FARM "RIS DE VEAU"

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

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SADDLE OF BACON-WRAPPED MILLBROOK FARM VENISON\*

Honeynut Squash, Melted Savoy Cabbage, Toasted Pumpkin Seeds,  
and "Sauce Bordelaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Molokai Yams, Aji Dulce Pepper "Aioli,"  
Tokyo Turnips, and "Steak Sauce"  
(100.00 supplement)

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"GOUGÈRE"

with Aged Gruyère and Black Winter Truffles

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ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 355.00

SERVICE INCLUDED