

per se

TASTING OF VEGETABLES

November 25, 2019

HONEYNUT SQUASH "DUMPLING"
Scallion Salad and Young Ginger Vinaigrette

"TARTELETTE" OF SLOW-ROASTED BEETS
Preserved Green Strawberries, Fines Herbes,
and "Green Goddess" Dressing

HAWAIIAN HEARTS OF PEACH PALM "CROQUETTE"
Anson Mills Farro Verde, Oven-Roasted Tomatoes,
Persian Cucumbers, and Tuscan Kale "Aioli"

CELERY ROOT "PASTRAMI"
Shiitake Mushrooms, Piedmont Hazelnuts,
and Pickled Sultanas

"BREAD AND BUTTER"
"Parker House Roll" and Diane St. Clair's Animal Farm Butter

LA RATTE POTATO "AGNOLOTTI"
Cocktail Artichokes, Sweet Carrots, Watercress Leaves,
and "Vin Jaune" Emulsion

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

HERB-CRUSTED HOLLAND EGGPLANT
per se Ricotta, Greenmarket Peppers,
and Italian Parsley Oil

JASPER HILL FARM "BAYLEY HAZEN BLUE"
Spiced Pumpkin "Genoise," Flowering Quince,
Belgian Endive, and Pearson Farm Pecans

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED

per se

CHEF'S TASTING MENU

November 25, 2019

"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)

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)

MARINATED NORWEGIAN LANGOUSTINES*

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

"PAVÉ" OF MEDITERRANEAN LUBINA

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

"BREAD AND BUTTER"

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

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)

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)

"GOUGÈRE"

with Aged Gruyère and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED