

per se

CHEF'S TASTING MENU

November 26, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Maine Lobster Mousse, Hen Egg "Crêpe,"
Brioche Melba, and Frisée Lettuce
(60.00 supplement)

GREENMARKET POTATO SALAD

Compressed Chicories, Persian Cucumbers, Lime Radishes,
and "Green Goddess" Dressing

HUDSON VALLEY MOULARD DUCK FOIE GRAS "PASTRAMI"

Oat "Tuile," Pickled Carrots, Satsuma Mandarins,
and Mustard Seed Vinaigrette
(30.00 supplement)

NANTUCKET BAY SCALLOP "CEVICHE"*

Shiitake Mushrooms, Confit Crosnes, Marcona Almonds,
and Muscat Grape "Vierge"

"PAVÉ" OF MEDITERRANEAN LUBINA

Wilted Bok Choy, Hidden Rose Apples, Sunchoke Purée,
and Japanese Whisky "Beurre Blanc"

"BREAD AND BUTTER"

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

DEVIL'S GULCH RANCH "POUSSIN"

Honeynut Squash, Chestnut "Émincé," Fines Herbes,
and Black Winter Truffle Emulsion

PIEDMONT HAZELNUT "PORRIDGE"

Crispy "Ris de Veau," Congaree and Penn Brown Rice, "Castelmagno,"
and Shaved White Truffles from Alba
(175.00 supplement)

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Cauliflower Florettes, Hadley Orchards Medjool Dates,
Celery Branch, and Coconut-Curry Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Chicken-Fried Brussels Sprouts, Aji Dulce Peppers,
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

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