

per se

CHEF'S TASTING MENU

November 27, 2019

"OYSTERS AND PEARLS"

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

CAULIFLOWER "PANNA COTTA"

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

BLUE ADIRONDACK POTATO SALAD

"Pommes Purée," Broccoli Florettes, Habanada Peppers,
and Kale Sprouts

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Yuzu-Poached Cranberries, Tokyo Turnips, Honeynut Squash Purée,
and Pearson Farm Pecans
(30.00 supplement)

"PAVÉ" OF JAPANESE HIRAMASA*

Fennel Bulb, Bok Choy "Chiffonade," Marcona Almonds,
and Muscat Grape "Vierge"

BUTTER-POACHED MAINE LOBSTER

Arrowleaf Spinach "Ditalini," Crispy Shallots,
and Black Winter Truffle Emulsion

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Spiced Sweet Potatoes, Hedgehog Mushrooms,
and Pearl Onions

SLOW-COOKED HEN EGG*

Hobbs Shore's Bacon, Brussels Sprouts, Celery Branch,
and Shaved White Truffles from Alba
(175.00 supplement)

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Sweet Carrots, Cocktail Artichokes, Confit Kumquats,
and Armando Manni Extra Virgin Olive Oil

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Ris de Veau," Salsify Root, Compressed Chicories,
and Rosemary-Balsamic 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