

per se

CHEF'S TASTING MENU

November 30, 2019

"OYSTERS AND PEARLS"

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

LOVAGE "PANNA COTTA"

"Pain de Campagne," Celery Branch,
and Royal Ossetra Caviar*
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Espelette Pepper-Scented "Lavash," Easter Egg Radishes,
Hass Avocado, and Meiwa Kumquats

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Mountain Rose Apples, Tokyo Turnips, Piedmont Hazelnuts,
and Kendall Farms Crème Fraîche
(30.00 supplement)

CONFIT FILLET OF MONTAUK BLACKFISH

Cocktail Artichokes, Roasted Crosnes, Italian Caper Cream,
and Armando Manni Extra Virgin Olive Oil Emulsion

NANTUCKET BAY SCALLOPS "À LA PLANCHA"*

Brussels Sprouts, Smoked Celery Root Purée,
and "Sauce Suprême"

"BREAD AND BUTTER"

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

MILK-FED YORKSHIRE PORCELET

Slow-Cooked Hen Egg, French Leeks, Ají Dulce Peppers,
and Hobbs Shore's Bacon Gastrique

"CARNAROLI RISOTTO BIOLOGICO"

"Castelmagno" Mousse, "Beurre Noisette,"
and Shaved White Truffles from Alba
(175.00 supplement)

ELYSIAN FIELDS FARM "SELLE D'AGNEAU"*

Black Trumpet Mushrooms, Molokai Yams,
and Crispy Kale Sprouts

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Dégustation de Pommes de Terre," Wilted Arrowleaf Spinach,
and "Sauce Bordelaise"
(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