

per se

CHEF'S TASTING MENU

October 20, 2020

"OYSTERS AND PEARLS"

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

GOLDEN RESERVE CAVIAR*

Hass Avocado "Panna Cotta," Petite Radishes,
and Yuzu Crème Fraîche
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM CARROTS

Compressed Bitter Greens, Marcona Almonds,
and Pink Peppercorn "Aigre-Doux"

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Husk Cherries, Orange-Scented Yogurt,
and Piedmont Hazelnuts
(30.00 supplement)

ATLANTIC YELLOWFIN TUNA "À LA PLANCHA"*

Pickled Kohlrabi, Tokyo Negi,
and Concord Grape "Vierge"

SLOW-COOKED MAINE SEA SCALLOP

"Pommes Purée," Noilly Prat Emulsion,
and "Beurre de Crustacés"

GRIGGSTOWN FARM PHEASANT

English Walnuts, Celery Root Cream,
and "Sauce Périgourdine"

"MACARONI AND CHEESE"

Hand-Cut "Ditalini," Crispy Shallots, Parmesan "Mousseline,"
and Shaved White Truffles from Alba
(175.00 supplement)

"BREAD AND BUTTER"

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

PRIME-RIB OF ELYSIAN FIELDS FARM LAMB*

Habanada Peppers, Charred Eggplant "Aioli,"
and "Gremolata" Vinaigrette

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Matsutake Mushrooms, Honeynut Squash Purée,
Brussels Sprouts, and "Sauce Bordelaise"
(100.00 supplement)

"GOUGÈRE"

with Aged "Comté" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED