

# per se

CHEF'S TASTING MENU

October 21, 2020

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"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)

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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)

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ATLANTIC YELLOWFIN TUNA "À LA PLANCHA"\*

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

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"BOUDIN DE LANGOUSTINE CROUSTILLANT"

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

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DIAMOND H RANCH QUAIL BREAST

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)

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"BREAD AND BUTTER"

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

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HERB-ROASTED 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)

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"GOUGÈRE"

with Aged "Comté" and Black Winter Truffles

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ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 355.00

SERVICE INCLUDED