

per se

CHEF'S TASTING MENU

October 30, 2020

"OYSTERS AND PEARLS"

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

"PARFAIT" OF GOLDEN RESERVE CAVIAR*

Yellowfin Tuna "Tartare," Brioche "Croûtons,"
English Cucumbers, and Chive "Aioli"
(60.00 supplement)

NORWICH MEADOWS FARM FENNEL BULB SALAD

Ruby Beets, Marcona Almonds, Meyer Lemon "Coulis,"
and Concord Grape "Vierge"

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Shunkyo Radishes, Husk Cherries,
and Toasted Pistachios
(30.00 supplement)

CITRUS-CURED JAPANESE MEDAI*

Pickled Sunchokes, Compressed Celtuce,
and Togarashi-Cashew Purée

"BOUDIN DE HOMARD"

per se "Lardo," Salt-Baked Rutabaga,
and "Crème de Champignons"

DIAMOND H RANCH QUAIL BREAST

Crispy "Spätzle," Five Spice "Soubise," Celery Branch "Ribbons,"
and Szechuan Peppercorn "Mignonnette"

GEECHIE BOY MILL WHITE CORN POLENTA

"Cuisse de Faisan" 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*

Anson Mills Farro Verde, Greenmarket Peppers, Braised Sunflower Seeds,
Dandelion Greens, and Calabrian Chili Oil

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Saucisson," Purple Carrots, Charred Tokyo Negi,
and Creamed Arrowleaf Spinach
(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