

per se

CHEF'S TASTING MENU

November 4, 2020

"OYSTERS AND PEARLS"

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

"PARFAIT" OF GOLDEN RESERVE CAVIAR*

Brioche "Croûtons," English Cucumbers,
Hass Avocado, and Chive "Aioli"
(60.00 supplement)

NORWICH MEADOWS FARM FENNEL BULB SALAD

Ruby Beets, Marcona Almonds, Preserved Yuzu "Coulis,"
and Concord Grape "Vierge"

HUDSON VALLEY MOULARD DUCK FOIE GRAS "PASTRAMI"

Shunkyo Radishes, Frisée Lettuce,
and Toasted Pistachios
(30.00 supplement)

YELLOWFIN TUNA "À LA PLANCHA"*

Pickled Sunchokes, Compressed Celtuce,
and Togarashi-Pecan Purée

"BOUDIN DE HOMARD"

per se "Lardo," Salt-Baked Keith's Farm Turnips,
and "Crème de Champignons"

GRIGGSTOWN FARM PHEASANT

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

GEECHIE BOY MILL WHITE CORN POLENTA

"Parmigiano-Reggiano" 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," Glazed 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