

# per se

CHEF'S TASTING MENU

November 6, 2020

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"OYSTERS AND PEARLS"

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

GOLDEN RESERVE CAVIAR\*

"Everything Bagel," Pickled Pearl Onions,  
and Split Chives  
(60.00 supplement)

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GINGER "PANNA COTTA"

Matsutake Mushrooms, Shunkyo Radishes, Marcona Almonds,  
and Preserved Yuzu "Coulis"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Fennel Bulb, English Walnuts,  
and Amarena Cherry Purée  
(30.00 supplement)

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MARINATED YELLOWFIN TUNA\*

Compressed Kohlrabi, Toasted Pistachios,  
and Granny Smith Apple "Vierge"

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BUTTER-POACHED MAINE LOBSTER

Creamed Tokyo Negi, Scallion Oil,  
and Smoked Oyster Emulsion

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KUROBUTA PORK JOWL

Salt-Baked Rutabaga, Red Napa Cabbage,  
and "Sauce Périgourdine"

HAND-CUT "RIGATINI"

"Parmigiano-Reggiano," "Sauce Suprême,"  
and Shaved White Truffles from Alba  
(175.00 supplement)

"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\*

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

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Russet Potato "Gratin," Celery Branch Salad, Tonnato "Mousseline,"  
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