

# per se

CHEF'S TASTING MENU

November 10, 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"

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

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SEARED YELLOWFIN TUNA\*

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

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SNAKE RIVER FARMS STURGEON "EN CRÉPINETTE"

Creamed Tokyo Negi, Scallion Oil,  
and Smoked Oyster Emulsion

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SPATCHCOCK DIAMOND H RANCH QUAIL BREAST

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)

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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\*

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

MIYAZAKI WAGYU "POËLÉ"\*

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