

per se

CHEF'S TASTING MENU

November 11, 2020

"OYSTERS AND PEARLS"

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

GOLDEN RESERVE CAVIAR*

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

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)

MAINE SEA SCALLOP "TATAKI"*

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

BUTTER-POACHED MAINE LOBSTER

Creamed Tokyo Negi, Scallion Oil,
and Smoked Oyster Emulsion

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)

"BREAD AND BUTTER"

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

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)

"GOUGÈRE"

with Aged "Comté" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED