

per se

CHEF'S TASTING MENU

November 12, 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,
and "Everything Bagel"
(60.00 supplement)

SALAD OF WINTER CHICORIES

Matsutake Mushrooms, per se Ricotta, Marcona Almonds,
and Chartreuse Vinaigrette

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

NANTUCKET BAY SCALLOPS*

Kyoto Carrots, Pea Shoots, Yuzu Oil,
and Celeriac "Consommé"

SAUTÉED FILLET OF ATLANTIC COD

"Dirty Rice," Greenmarket Peppers,
Pole Beans, and "Tonnato" Emulsion

SPATCHCOCK DIAMOND H RANCH QUAIL BREAST

Melted Tokyo Negi, Sunchoke Cream,
and Szechuan Peppercorn "Mignonnette"

HAND-CUT "RIGATINI"

"Parmigiano-Reggiano," "Beurre Noisette,"
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, Braised Sunflower Seeds,
"Légumes Racines," and "Sauce Dijonnaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Rissolées," Black Trumpet Mushroom Purée,
and "Mousseline Béarnaise"
(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