

# per se

CHEF'S TASTING MENU

November 18, 2020

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

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

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SALAD OF WINTER CHICORIES

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

HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

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SEARED JAPANESE HIRAMASA\*

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

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BUTTER-POACHED MAINE LOBSTER

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

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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

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ELYSIAN FIELDS FARM "SELLE D'AGNEAU"\*

Anson Mills Farro Verde, Braised Sunflower Seeds,  
"Légumes Racines," and "Sauce Dijonnaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

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