

per se

CHEF'S TASTING MENU

November 19, 2020

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Sturgeon "Rillettes," Buckwheat "Crêpe,"
and Hen Egg Emulsion
(60.00 supplement)

SALAD OF ROASTED BEETS

Granny Smith Apples, Marcona Almonds,
and "Green Goddess" Dressing

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Watermelon Radishes, Toasted Pistachios, Amarena Cherry Purée,
and Chocolate-Stout Reduction
(30.00 supplement)

CHILLED MAINE LOBSTER

Pickled Green Tomato and Cucumber "Relish," Chiffonade of Ginger,
and Horseradish Vinaigrette

HERB-CRUSTED ATLANTIC COD

Fennel Bulb, Braised Lacinato Kale,
and "Fra Diavolo" Sauce

SNOWDANCE FARM FREE RANGE HERITAGE CHICKEN BREAST

Forest Mushroom "Duxelles," Wilted Pea Leaves,
and "Sauce Suprême"

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

ELYSIAN FIELDS FARM LAMB*

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

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pain Perdu au Saucisson," Kyoto Carrots, Dandelion Greens,
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