

per se

CHEF'S TASTING MENU

November 25, 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 NORWICH MEADOWS FARM ROASTED BEETS

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

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

NANTUCKET BAY SCALLOPS*

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

HERB-CRUSTED ATLANTIC MONKFISH

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

DIAMOND H RANCH QUAIL 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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

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

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pain Perdu au Saucisson," Glazed Carrots, Bok Choy,
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