

# per se

CHEF'S TASTING MENU

November 27, 2020

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

"Pommes Paillason," Celery Branch,  
and Hen Egg Emulsion  
(60.00 supplement)

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NORWICH MEADOWS FARM CHIOGGIA BEETS

Bitter Greens, Marcona Almonds,  
and Concord Grape "Vierge"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Fennel Bulb, Flowering Quince, Toasted Pistachios,  
and Riesling "Gelée"  
(30.00 supplement)

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MAINE SEA SCALLOP "TATAKI"\*

Compressed Kohlrabi, Watermelon Radishes, "Chiffonade" of Ginger,  
and Tuscan Kale Oil

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"BOUDIN DE HOMARD AUX TRUFFES NOIRES"

Forest Mushroom "Duxelles," Wilted Pea Shoots,  
and "Sauce Américaine"

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DIAMOND H RANCH QUAIL BREAST

Creamed Tokyo Negi, Spiced Peanuts,  
and Szechuan Peppercorn "Mignonnette"

"MACARONI AND CHEESE"

Hand-Cut "Rigatini," Crispy Shallots, Parmesan "Mousseline,"  
and Shaved White Truffles from Alba  
(175.00 supplement)

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"BREAD AND BUTTER"

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

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PRIME RIB OF ELYSIAN FIELDS FARM LAMB\*

Anson Mills Farro Verde, Marinated Cucumbers,  
Braised Sunflower Seeds, and "Sauce Pimentón"

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Hobbs Shore's Bacon "Lardons," "Pain Perdu," Green Tomato "Chow-Chow,"  
and "Steak Sauce"  
(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