

# per se

CHEF'S TASTING MENU

November 28, 2020

---

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

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

---

NORWICH MEADOWS FARM 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)

---

MAINE SEA SCALLOP "TATAKI"\*

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

---

"BOUDIN DE HOMARD À LA TRUFFE NOIRE"

Forest Mushroom "Duxelles," Wilted Arrowleaf Spinach,  
and "Sauce Américaine"

---

GRIGGSTOWN FARM PHEASANT

Creamed Bok Choy, 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)

"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, 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)

---

"GOUGÈRE"

with Aged "Comté" and Black Winter Truffles

---

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

---

PRIX FIXE 355.00

SERVICE INCLUDED