

per se

CHEF'S TASTING MENU

November 29, 2020

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

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

NORWICH MEADOWS FARM CHIOGGIA BEETS

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

HUDSON VALLEY MOULARD DUCK FOIE GRAS "PASTRAMI"

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

HOKKAIDO 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 Fava Leaves,
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

48 HOUR-BRAISED BEEF SHORT RIB

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