

# per se

CHEF'S TASTING MENU

December 12, 2020

---

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

"Pommes Paillason," Pearl Onions,  
and Charred Scallion "Aoli"  
(60.00 supplement)

---

CELERIAC "RÉMOULADE"

Hen-of-the-Woods Mushrooms, Bitter Greens, Piedmont Hazelnut Vinaigrette,  
and Ginger Crème Fraîche

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

---

HAND-PICKED PEEKYTOE CRAB

Hass Avocado, Persian Cucumbers,  
and Watermelon Radishes

---

CONFIT FILLET OF GREEN-WALK HATCHERY TROUT\*

Creamed Sunchokes, Noilly Prat Emulsion,  
and Fines Herbes

---

GRIGGSTOWN FARM PHEASANT

Tokyo Turnips, Wilted Bok Choy, Toasted Cashews,  
and Szechuan Peppercorn "Mignonnette"

"CARNAROLI RISOTTO BIOLOGICO"

"Parmigiano-Reggiano" 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 "SELLE D'AGNEAU"\*

Anson Mills Farro Verde, Meyer Lemon, Greenmarket Peppers,  
Sunflower Seeds, and Black Olive Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Sun-Dried Tomato "Pain Perdu," Celery Branch,  
and "Chow-Chow"  
(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