per se

CHEF'S TASTING MENU

September 7, 2016

"OYSTERS AND PEARLS"
"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Sterling White Sturgeon Caviar*

ROYAL KALUGA CAVIAR*
"Carpaccio" of Scottish Langoustines, Sicilian Pistachios
and Kendall Farms' Crème Fraîche
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM'S SHELLING BEANS
Cherry Belle Radishes, Haricots Verts, Frisée Lettuce
and Whole Grain Mustard Vinaigrette

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS
Cotton Candy Grapes, Fennel Bulb, Marcona Almonds
and Pink Peppercorn Yogurt
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF MEDITERRANEAN TURBOT
Littleneck Clams, "Pommes Maxim"
and Vin Jaune Emulsion

BUTTER POACHED NOVA SCOTIA LOBSTER
Celery Root "Rémoulade," Black Winter Truffles
and "Sauce Américaine"

LIBERTY FARM'S PEKIN DUCK*
Black Trumpet Mushrooms, Marinated Chicories,
Sunchoke Purée and "Jus de Canard"

BACON WRAPPED MARCHO FARMS' NATURE FED VEAL*
Malabar Spinach, Hakurei Turnips, Cipollini Onion Rings
and "Mousseline Béarnaise"

CHARCOAL GRILLED MIYAZAKI WAGYU*
Ruby Beets, Melted King Richard Leeks,
Salanova Lettuces and "Dijonnaise"
(100.00 supplement)

JASPER HILL FARM'S "ALPHA TOLMAN"
Ashmead's Kernel Apples, Toasted English Walnuts
and Petite Sorrel

"ASSORTMENT OF DESSERTS"
Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness