

per se

CHEF'S TASTING MENU

September 17, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Nova Scotia Lobster Salad, Celery Branch "Relish"
and Hass Avocado Mousse
(60.00 supplement)

SALAD OF MARINATED CASTELFRANCO RADICCHIO

Cauliflower Florettes, Empire Apples, Marcona Almonds,
Petite Mint and Coconut-Curry Emulsion

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Sicilian Pistachios, Quince "Mostarda"
and Kendall Farms' Crème Fraîche
Served with Toasted Brioche
(30.00 supplement)

"PAVÉ" OF MEDITERRANEAN ROUGET

Razor Clams "à la Plancha," Hearts of Romaine Lettuce,
"Piperade" and Black Olive Jus

HAWAIIAN ABALONE "POËLÉE"

"Pommes Purée," Wilted Arrowleaf Spinach,
Roasted Carrots and "Beurre Rouge"

SALMON CREEK FARMS' PORK JOWL

Caramelized Sunchokes, Pearson Farm's Pecans,
Tiger Stripe Figs and "Sauce Périgourdine"

SADDLE OF MARCHO FARMS' NATURE FED VEAL*

"Ris de Veau," Cocktail Artichokes,
Summer Squash and Meyer Lemon

CHARCOAL GRILLED MIYAZAKI WAGYU*

Forest Mushroom "Duxelles," Broccoli Rabe,
Pearl Onions and "Steak Sauce"
(100.00 supplement)

SPRING BROOK FARM'S "ASHBROOK"

Serrano Ham, Pickled Aji Dulce Peppers
and Sweet Corn "Pudding"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED