

per se

CHEF'S TASTING MENU

October 2, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Japanese Hamachi "Tartare," Sunchoke Panna Cotta,
Sour Apple "Gelée" and Hass Avocado Mousse
(60.00 supplement)

BUTTERNUT SQUASH "DAUPHINE"

Crispy Oats, Marinated Chicories, Poached Quince,
English Walnuts and Black Truffle Gastrique

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Roasted Parsnips, Belgian Endive, Piedmont Hazelnuts
and Royal Blenheim Apricot Purée
Served with Toasted Brioche
(30.00 supplement)

ATLANTIC HALIBUT "EN CROÛTE DE POMMES DE TERRE"

Glazed Sweet Carrots, Creamed Arrowleaf Spinach
and "Beurre Rouge"

BUTTER POACHED NOVA SCOTIA LOBSTER

Black Mission Figs, Sicilian Pistachios,
Fennel Bulb and "Sauce Périgourdine"

SALMON CREEK FARMS' PORK JOWL

"Ragoût" of Shelling Beans, Cerignola Olives, Aged Parmesan
and Green Tomato "Chow Chow"

SADDLE OF MARCHO FARMS' NATURE FED VEAL*

Sweetbread "Raviolo," Cocktail Artichokes, Cherry Tomatoes
and Armando Manni Olive Oil "Mousseline"

CHARCOAL GRILLED MIYAZAKI WAGYU*

Koshihikari Rice, Matsutake Mushrooms, French Leeks
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

SPRING BROOK FARM'S "ASHBROOK"

Pearson Farm's Pecans, Celery Branch
and Sour Cherry Marmalade

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED