

per se

CHEF'S TASTING MENU

October 9, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Pacific Abalone, Holland Leek "Panna Cotta"
and "Consommé de Canard"
(60.00 supplement)

SALAD OF GRILLED SUNCHOKES

Oat "Tuile," Goldrush Apples, English Walnuts,
Belgian Endive and Black Truffle Crème Fraîche

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Chestnut "Confit," Ruby Beets and Quince Mostarda
Served with Toasted Brioche
(30.00 supplement)

"PAVÉ" OF DOVER SOLE

Glazed Salsify Root, Crispy Brussels Sprouts
and Chanterelle Mushroom "Velouté"

BUTTER POACHED NOVA SCOTIA LOBSTER

Medjool Dates "Amandine," Wilted Arrowleaf Spinach,
Cauliflower Florettes and Madras Curry Emulsion

DIAMOND H RANCH QUAIL BREAST

Melted Welsh Onions, Pearson Farm's Pecans
and Butternut Squash Purée

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB*

Braised Garden Radishes, Roasted Celery Heart,
Cherry Tomatoes and "Mignonnette" Jus

CHARCOAL GRILLED MIYAZAKI WAGYU*

"Pommes Rissolées," Creamed Broccoli Rabe,
Cipollini Onions and "Sauce Périgourdine"
(100.00 supplement)

GOAT LADY DAIRY'S "PROVIDENCE"

"Caviar d'Aubergine," Greek Yogurt
and "Condiments Marinés"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED