

per se

CHEF'S TASTING MENU

October 11, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Maine Sea Urchin, Honeynut Squash "Panna Cotta,"
Crispy Sunchoke and Yuzu Gelée
(60.00 supplement)

SALAD OF ROASTED BELGIAN ENDIVE

Serrano Ham "Panade," Greenmarket Peppers,
Marcona Almonds and Parsnip "Aioli"

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marinated Figs, Salsify Root, Pearson Farm's Pecans,
Castelfranco Radicchio and Bitter Chocolate Sauce
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF MEDITERRANEAN TURBOT

Celery Root Cream, Petite Turnips
and Black Truffle-Foie Gras Emulsion

HOKKAIDO SEA SCALLOP "POÊLÉE"

Hobbs Shore's Bacon, "Pommes Mousseline,"
Granny Smith Apples and Melted Savoy Cabbage

DIAMOND H RANCH QUAIL

Matsutake Mushrooms, Watermelon Radishes,
Bok Choy "Émincé" and Navel Orange Gastrique

HAND CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Parmigiano-Reggiano"
and "Beurre Noisette"
(175.00 supplement)

SADDLE OF ELYSIAN FIELDS FARM'S LAMB*

Panisse "Croûtons," Hadley Orchards' Medjool Dates,
Cauliflower Florettes, Meyer Lemon and Italian Caper Jus

CHARCOAL GRILLED MIYAZAKI WAGYU*

Broccoli "Gratin," Cipollini Onions,
Sweet Carrots and "Bordelaise"
(100.00 supplement)

CONSIDER BARDWELL FARM'S "PAWLET"

Espelette Scented Lavash, Fennel Bulb Tapenade,
Picholine Olives and Greek Yogurt

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED