

per se

CHEF'S TASTING MENU

October 16, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Sea Urchin "Panna Cotta," Hass Avocado
and Marinated Sunchokes
(60.00 supplement)

SALAD OF GRILLED MATSUTAKE MUSHROOMS

Compressed Chicories, California Pistachios,
Goldrush Apples and Aged Balsamic Vinegar

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Oat "Tuile," Hakurei Turnips and Fig-Chocolate Sauce
Served with Toasted Brioche
(30.00 supplement)

ATLANTIC MONKFISH "EN PICATTA"

"Pommes Rissolées," Romano Beans
and "Sauce Périgourdine"

BUTTER POACHED NOVA SCOTIA LOBSTER "MITTS"

French Breakfast Radishes, English Cucumbers,
Caramelized Gem Lettuce and "Bagna Càuda"

"RILLETTES" OF LIBERTY FARM'S PEKIN DUCK

Chestnut "Anolini," Crispy Brussels Sprouts
and Butternut Squash Purée

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*

Charred Sweet Peppers, Picholine Olive Tapenade,
Cocktail Artichokes and "Sauce Pimentón"

CHARCOAL GRILLED MIYAZAKI WAGYU*

Slow Roasted Parsnips, Wilted Arrowleaf Spinach,
Ruby Beets and Red Cabbage Jus
(100.00 supplement)

SPRING BROOK FARM'S "ASHBROOK"

Serrano Ham "Croquette," Cipollini Onions
and Belgian Endive

"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