

per se

CHEF'S TASTING MENU

October 21, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Pacific Abalone, Potato Blinis, Snipped Chives
and Watercress "Vichyssoise"
(60.00 supplement)

SALAD OF CARAMELIZED SUNCHOKES

"Confit" Chestnuts, Honey Poached Cranberries,
French Leeks and Black Winter Truffle

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Roasted Young Parsnips, Black Mission Figs, Piedmont Hazelnuts,
and Bitter Chocolate Emulsion
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF SABLEFISH

"Pommes Boulangères," Brussels Sprouts
and Whole Grain Mustard

BUTTER POACHED NOVA SCOTIA LOBSTER

Honeynut Squash Purée, Forest Mushrooms,
Salsify Chips and English Walnut "Mousseline"

LIBERTY FARM'S PEKIN DUCK BREAST*

Sour Cherry "Pudding," Compressed Chicories
and California Pistachio Vinaigrette

HAND CUT "TAGLIATELLE"

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

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*

Melted Savoy Cabbage, Gala Apples, Ruby Beets
and Horseradish Crème Fraîche

CHARCOAL GRILLED MIYAZAKI WAGYU*

Matsutake Mushrooms, Gem Lettuce,
Persian Cucumbers and Meyer Lemon
(100.00 supplement)

WOODCOCK FARM'S "SUMMER SNOW"

English Muffin, Flowering Quince Marmalade
and Celery Branch Salad

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED