

per se

CHEF'S TASTING MENU

October 23, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Smoked Hawaiian Abalone, Compressed Pears
and Sunchoke Cream
(60.00 supplement)

SALAD OF SLOW ROASTED YOUNG BEETS

Hearts of Peach Palm, Cherry Belle Radishes, Greek Yogurt,
Toasted Pistachios and Finger Lime Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Rolled Oat "Tuile," Concord Grapes,
Virginia Peanuts and Celery Branch
Served with Toasted Brioche
(30.00 supplement)

PAN ROASTED CALIFORNIA STURGEON

Crispy "Spätzle," Gala Apples
and Whole Grain Mustard

BUTTER POACHED NOVA SCOTIA LOBSTER

Razor Clams, Cocktail Artichokes,
Bomba Rice and "Piperade"

MILK FED YORKSHIRE PORCELET

Matsutake Mushrooms, Hakurei Turnips
and Pea Shoot Purée

HAND CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Marble Potatoes, Wilted Arrowleaf Spinach,
"Soubise" and "Sauce Périgourdine"

CHARCOAL GRILLED MIYAZAKI WAGYU*

Sesame Crusted Garnet Yam, Broccoli "Émincé,"
Welsh Onion and Szechuan Peppercorn Jus
(100.00 supplement)

"THE OTHER STEPHEN"

Poppy Seed "Linzer," Quince Marmalade
and Chestnut Honey

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED