per se

CHEF'S TASTING MENU

January 16, 2017

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

ROYAL KALUGA CAVIAR*
Citrus-Cured Salmon, Cauliflower "Panna Cotta,"
Brioche Melba, and Spanish Capers
(60.00 supplement)

SALAD OF GOLDEN BEETS
Compressed Cucumbers, Oro Blanco "Suprêmes,"
Rolled Oat "Tuile," and Black Winter Truffles

HUDSON VALLEY MOULARD DUCK FOIE GRAS
Roasted Parsnips, Pearson Farm's Pecans,
French Prunes, and Vanilla Gastrique
Served with Toasted Brioche
(30.00 supplement)

HERB-CRUSTED ATLANTIC HALIBUT
"Pommes Rissolées," Hearts of Romaine Lettuce,
and Red Pepper "Pudding"

BUTTER-POACHED NOVA SCOTIA LOBSTER
Hobbs Shore's Bacon "Lardons," Wilted Belgian Endive,
Thompson Grapes, and Saffron Emulsion

"PÂTÉ DE CHEVREUIL GRAND VENEUR EN CROÛTE"
"Pain de Campagne," Sunchoke Purée, Fermented Cranberries,
and Crispy Black Trumpet Mushrooms

"CARNAROLI RISOTTO BIOLOGICO"
Shaved Black Winter Truffles and Aged Parmesan
(125.00 supplement)

SADDLE OF MARCHO FARMS' NATURE-FED VEAL*
Whole Grain Mustard "Pain Perdu," Braised Swiss Chard,
and Scarlet Turnips

CHARCOAL-GRILLED MIYAZAKI WAGYU*
Creamy Polenta, Glazed Broccoli,
Sweet Carrots, and Brussels Sprouts
(100.00 supplement)

JEAN PERRIN'S "RACLETTE DE SCEY"
Flowering Quince, Marinated Young Fennel,
and English Walnuts

"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