

per se

CHEF'S TASTING MENU

October 2, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Nova Scotia Lobster "Glaçage," Fines Herbes,
and Pickled Pearl Onions
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM BEETS

Compressed Chicories, Preserved Black Winter Truffle,
Toasted Pistachios, and Kendall Farms Crème Fraîche

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Spice-Poached Pears, Marinated Fennel, Salsify Root,
Candied Walnut, and Greek Yogurt
(30.00 supplement)

CONFIT FILLET OF RED KING SALMON*

Sungold Tomatoes, Gem Lettuces, Cocktail Artichokes,
and Noilly Prat Emulsion

CHARCOAL-GRILLED SCOTTISH LANGOUSTINES

"Pommes Purée," Celery Branch "Ribbons,"
Oyster Cracker, and "Chowder Sauce"

"BREAD AND BUTTER"

Applewood-Smoked Bacon & Onion Brioche and Diane St. Clair's Animal Farm Butter

MILK-FED YORKSHIRE PORCELET

Shelling Bean "Ragoût," Haricots Verts,
Crispy Shallots, and "Sauce Suprême"

SADDLE OF MARCHO FARMS NATURE-FED VEAL*

Sweetbread "Pierogi," Maitake Mushrooms,
French Leeks, and Rosemary-Balsamic Jus

SIRLOIN OF MIYAZAKI WAGYU*

Fairy Tale Eggplant, Cauliflower Florettes, Cherry Belle Radishes,
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED