per se

CHEF'S TASTING MENU

October 7, 2017

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

IMPERIAL OSSETRA CAVIAR*
Hokkaido Sea Scallop, Forest Mushroom "Miso,"
Pickled Cabbage, and Nori "Blinis"
(60.00 supplement)

GREENMARKET CAULIFLOWER "EN CROÛTE"
Gem Lettuce, Concord Grapes, Marcona Almonds,
and Spanish Caper Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS
"Assaisonné au Confit de Canard," Celery Branch, Tokyo Turnips,
Candied Pecans, and Pumpernickel "Lavash"
(30.00 supplement)

MARINATED MONTAUK FLUKE*
Toasted Grains, Charred Eggplant,
and Soft-Scrambled Hen Egg Sauce

BIG ISLAND ABALONE
"Dégustation de Pommes de Terre," Scarlet Frills,
and Whole Grain Mustard "Beurre Blanc"

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

FOUR STORY HILL FARM POULARDE "ALFREDO"
"Orecchiette," Broccolini Florettes,
and Crispy Shallots

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*
Ají Grenada Peppers, French Leeks,
"Salsa Verde," and Pimentón Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*
Bone Marrow "Pain Perdu," Creamed Arrowleaf Spinach,
Cipollini Onions Rings, and "Béarnaise Mousseline"
(100.00 supplement)

"GOUGÈRE"
with Aged "Gruyère"

"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