

per se

CHEF'S TASTING MENU

October 1, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Japanese Hamachi "Tartare," Ruby Beet "Crêpe"
and Hass Avocado Mousse
(60.00 supplement)

SALAD OF CARAMELIZED SALSIFY ROOT

Matsutake Mushrooms, Piedmont Hazelnuts,
Fuyu Persimmon and Aged Balsamic Vinegar

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Rillettes de Confit de Canard," Goldrush Apples, English Walnuts,
Castelfranco Radicchio and Whole Grain Mustard
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF ATLANTIC HALIBUT

Razor Clams, "Ragoût" of Shelling Beans, Cerignola Olives
and Spanish Saffron Emulsion

BUTTER POACHED NOVA SCOTIA LOBSTER

Honeynut Squash Purée, Sicilian Pistachios,
Marinated Figs and "Sauce Périgourdine"

DIAMOND H RANCH QUAIL "EN CRÉPINETTE"

"Pommes Maxim," Melted Savoy Cabbage
and Smoked "Soubise"

SADDLE OF MARCHO FARMS' NATURE FED VEAL*

Sweetbread "Raviolo," Pickled Aji Dulce Peppers,
Cherry Tomatoes and Cocktail Artichokes

CHARCOAL GRILLED MIYAZAKI WAGYU*

Bluefoot Mushrooms, Roasted Carrots,
Belgian Endive and "Gremolata"
(100.00 supplement)

SPRING BROOK FARM'S "ASHBROOK"

Pearson Farm's Pecans, Celery Branch
and Sour Cherry Marmalade

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED