

per se

CHEF'S TASTING MENU

October 2, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Abalone "Confit," Matsutake Mushroom "Porridge,"
Piedmont Hazelnuts and Celery "Ribbons"
(60.00 supplement)

BRAISED NORWICH MEADOWS FARM'S RADISHES

Pain de Campagne "Croûtons," Welsh Onion "Fondue"
and Garden Vegetable Bouillon

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Butternut Squash, Pearson Farm's Pecans, Black Mission Figs
and Kendall Farms' Crème Fraîche
Served with Toasted Brioche
(30.00 supplement)

ATLANTIC HALIBUT "EN PICATTA"

Persian Cucumbers, Haricots Verts
and Granny Smith Apple Emulsion

BUTTER POACHED NOVA SCOTIA LOBSTER "MITTS"

Brioche "Melba," Roasted Hearts of Romaine Lettuce,
Glazed Tokyo Turnips and "Mousseline Béarnaise"

"RILLETTES" OF FOUR STORY HILL FARM'S POULARDE

Sunchoke "Rösti," Sweet Carrots, "Lentilles du Puy,"
French Leeks and Red Wine Vinegar Sauce

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB*

Cocktail Artichokes, Cherry Tomatoes,
Broccoli Purée and "Mignonnette" Jus

CHARCOAL GRILLED MIYAZAKI WAGYU*

Hobbs Shore's Bacon "Lardons," Yukon Gold Potato "Bouchons,"
Salsify Root, Greenmarket Peppers and "Sauce Bordelaise"
(100.00 supplement)

SPRING BROOK FARM'S "ASHBROOK"

Griddled Corncake, Savoy Cabbage
and Celeriac Cream

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED