

per se

CHEF'S TASTING MENU

October 5, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Brioche Melba, Persian Cucumbers
and Hass Avocado Mousse
(60.00 supplement)

BUTTERNUT SQUASH "DAUPHINE"

Marinated Chicories, Poached Quince, English Walnuts
and Black Truffle Gastrique

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Apples, Castelfranco Radicchio,
Rolled Oat "Tuile" and Whole Grain Mustard
Served with Toasted Brioche
(30.00 supplement)

MEDITERRANEAN LUBINA "À LA GRENOBLOISE"

Glazed Celtuce, Celeriac Cream
and Meyer Lemon "Confit"

HOKKAIDO SEA SCALLOP "POÊLÉE"*

Sweet Carrots, Wilted Arrowleaf Spinach
and "Sauce Hydromel"

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

"Pommes Purée," Matsutake Mushrooms, Broccoli Rabe
and "Crème de Champignons"

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB*

Salsify "en Feuille de Brick," Salanova Lettuces,
Ruby Beets and Sicilian Pistachio Vinaigrette

CHARCOAL GRILLED MIYAZAKI WAGYU*

Cherry Tomatoes, Cocktail Artichokes, Arugula "Pesto"
and Armando Manni Olive Oil "Mousseline"
(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