

per se

CHEF'S TASTING MENU

October 7, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Nova Scotia Lobster, Hen Egg "Crêpe,"
Pea Tendrils and Frisée Lettuce
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Brioche Melba, Persian Cucumbers, Heirloom Tomatoes,
Celery Branch and "Thousand Island" Gastrique

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Ruby Grapefruit, Marcona Almonds,
Crispy Parsnips and Greek Yogurt
Served with Toasted Brioche
(30.00 supplement)

SCOTTISH SEA TROUT "CONFIT"*

Pumpnickel "Croûtons," Granny Smith Apples,
Celery Root Cream and Pickled Mustard Seed Vinaigrette

CHARCOAL GRILLED PACIFIC ABALONE

Griddled Corn Cake, Brussels Sprouts, Butternut Squash
and Welsh Onion "Beurre Blanc"

SALMON CREEK FARMS' PORK JOWL

Red Wine Braised Salsify, Greenmarket Blueberries,
Candied English Walnuts and Elysium Jus

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB*

Kadota Figs, Cipollini Onions, Glazed Sweet Carrots
and "Jus d'Agneau Épicé"

SIRLOIN OF MIYAZAKI WAGYU*

Matsutake Mushrooms, Tempura Fried Anchovy,
Broccoli Purée and "Sauce Mignonnette"
(100.00 supplement)

SPRING BROOK FARM'S "ASHBROOK"

Serrano Ham, English Muffin, Quince Marmalade
and Arugula Leaves

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED