

per se

CHEF'S TASTING MENU

October 10, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Sea Trout "Tartare," Pumpnickel Blinis,
Pickled Pearl Onions and Chive Crème Fraîche
(60.00 supplement)

SALAD OF MARINATED CHERRY TOMATOES

Globe Artichoke "Bavarois," Roasted Carrots,
Macadamia Nut Cream and Madras Curry Oil

HUDSON VALLEY MOULARD DUCK FOIE GRAS "MOUSSE"

Honeynut Squash, Celery Branch, Goldrush Apples
and Spiced Greek Yogurt
Served with Toasted Brioche
(30.00 supplement)

CHARCOAL GRILLED GULF COAST COBIA

Persian Cucumbers, Norwich Meadows Farm's Beets
and Parsnip Emulsion

BUTTER POACHED NOVA SCOTIA LOBSTER

"Pommes Mousseline," Wilted Arrowleaf Spinach
and "Beurre d'Homard"

MARCHO FARMS' "RIS DE VEAU"

Chanterelle Mushrooms, Melted Sweet Cabbage
and "Smoked Soubise"

"PRESSÉ" OF MILK FED YORKSHIRE PORCELET

Stuffed Jingle Bell Peppers, Braised Swiss Chard
and Hobbs Shore's Bacon Jus

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB*

Greenmarket Radishes, Gem Lettuce,
Meyer Lemon and "Bagna Càuda"

SIRLOIN OF MIYAZAKI WAGYU*

Koshihikari Rice, Bok Choy "Paquet," Petite Turnips
and Szechuan Peppercorn Jus
(100.00 supplement)

CONSIDER BARDWELL FARM'S "PAWLET"

Celery Root "Rémoulade," Royal Blenheim Apricots,
Piedmont Hazelnuts and Caramelized Sunchoke "Aïoli"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED