

per se

CHEF'S TASTING MENU

October 13, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Nova Scotia Lobster Salad, Fines Herbes
and Hass Avocado Mousse
(60.00 supplement)

SALAD OF ROASTED CAULIFLOWER

Poached Quince, Compressed Chicories,
Sicilian Pistachios and Aged Balsamic Vinegar

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Brussels Sprouts, Pickled Celery Branch, Rolled Oat "Tuile"
and Kendall Farms' Crème Fraîche
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF SABLEFISH

Braised Tuscan Kale, Toasted Almonds
and Preserved Aji Dulce Peppers

HERB CRUSTED PACIFIC ABALONE

Little Gem Lettuces, Marinated Tomatoes
and "Caesar Dressing"

LIBERTY FARM'S PEKIN DUCK BREAST*

Butternut Squash Purée, Cipollini Onions
and Fig-Chocolate Sauce

BACON WRAPPED KUROBUTA PORK LOIN

Melted Savoy Cabbage, Granny Smith Apples
and Whole Grain Mustard Vinaigrette

CHARCOAL GRILLED MIYAZAKI WAGYU*

"Pommes Rissolées," Creamed Broccoli Rabe,
Tokyo Turnips and "Sauce Bordelaise"
(100.00 supplement)

"THE OTHER STEPHEN"

Piedmont Hazelnut "Streusel," Ruby Beets
and Fennel Bulb

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED