

per se

CHEF'S TASTING MENU

October 14, 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 HAWAIIAN HEARTS OF PEACH PALM

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

HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

SAUTÉED FILLET OF SABLEFISH

Broccoli Rabe, Meyer Lemon, Marcona Almonds
and "Beurre Noisette"

PACIFIC ABALONE "POÊLÉE"

"Pommes Purée," Roasted Gem Lettuces
and "Sauce Laitue"

LIBERTY FARM'S PEKIN DUCK*

Matsutake Mushrooms, Honey Poached Cranberries
and Parsnip Cream

BACON WRAPPED KUROBUTA PORK LOIN

Chestnut "Tortellini," White Wine Glazed Apples
and Mustard Seed Vinaigrette

CHARCOAL GRILLED MIYAZAKI WAGYU*

Caramelized Sunchokes, Ruby Beets,
French Leeks and "Sauce Borscht"
(100.00 supplement)

GRAFTON VILLAGE CHEESE COMPANY'S "SHEPSOG"

Fennel Bulb, Preserved Ají Dulce Peppers
and Picholine Olive Tapenade

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED