

per se

CHEF'S TASTING MENU

October 15, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Pumpernickel "Blinis," French Leeks, Ruby Beet Purée
and Horseradish Crème Fraîche
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Parmesan "Tuile," Sungold Tomatoes, Cherry Belle Radishes,
Romaine Lettuce and "Bagna Càuda"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Flowering Quince, Sicilian Pistachios,
Compressed Chicories and Aged Balsamic Vinegar
Served with Toasted Brioche
(30.00 supplement)

SCOTTISH SEA TROUT*

Broccoli "Panade," Charred Bell Peppers,
Toasted Pine Nuts and "Goulash"

LANGOUSTINES "EN PICATTA"

"Ragoût" of Pole Beans, Frisée Lettuce
and Whole Grain Mustard Emulsion

DIAMOND H RANCH QUAIL "JAMBONETTE"*

Crispy Brussels Sprouts, Honey Poached Cranberries,
Parsnip Cream and "Sauce Périgourdine"

SADDLE OF MARCHO FARMS' NATURE FED VEAL*

"Ris de Veau," Goldrush Apples, Honeynut Squash
and Brown Butter-Chestnut Jus

CHARCOAL GRILLED MIYAZAKI WAGYU*

Yukon Gold Potato "Mille-Feuille," Wilted Arrowleaf Spinach,
Glazed Sweet Carrots and "Mousseline Béarnaise"
(100.00 supplement)

SPRING BROOK FARM'S "ASHBROOK"

Celery Root "Rémoulade" and Black Winter Truffles

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED