

per se

CHEF'S TASTING MENU

October 18, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Citrus Cured Fluke, Sunchoke "Panna Cotta,"
Granny Smith Apples and Hass Avocado
(60.00 supplement)

SALAD OF MARINATED GREENMARKET POTATOES

"Pommes Maxim," Hen Egg Purée, Persian Cucumbers
and Pickled Pearl Onions

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Crispy Salsify, Castelfranco Radicchio, Marcona Almonds
and Kendall Farms' Crème Fraîche
Served with Toasted Brioche
(30.00 supplement)

"ROUELLE" OF DOVER SOLE

Ruby Beets, Celery Branch "Ribbons," Meyer Lemon
and California Pistachio "Beurre Blanc"

HOKKAIDO SEA SCALLOP "POÊLÉE"*

Gem Lettuce, Haricots Verts, Petite Radishes
and Cherry Tomato Emulsion

DIAMOND H RANCH QUAIL BREAST

Brussels Sprouts, Romano Bean "Émincé,"
"Soubise" and Foie Gras-Elysium Jus

HAND CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Parmigiano-Reggiano"
and "Beurre Noisette"
(175.00 supplement)

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB*

Butternut Squash "Tempura," Honey Poached Cranberries,
Fennel Bulb and Black Trumpet Mushrooms

CHARCOAL GRILLED MIYAZAKI WAGYU*

Glazed Parsnip, Pearson Farm's Pecans,
Caramelized Garlic and Tokyo Turnips
(100.00 supplement)

SPRING BROOK FARM'S "ASHBROOK"

Sesame Seed "Linzer," Royal Blenheim Apricots,
Jingle Bell Peppers and Espelette Scented Yogurt

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED