

per se

CHEF'S TASTING MENU

October 19, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Peekytoe Crab Salad, "Everything Crumble"
and Kendall Farms' Crème Fraîche
(60.00 supplement)

SALAD OF CONFIT MARBLE POTATOES

Watermelon Radishes, Cocktail Artichokes,
Frisée Lettuce and Black Truffle "Hollandaise"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Ruby Beets, Goldrush Apples, Rolled Oat "Tuile"
and Whole Grain Mustard
Served with Toasted Brioche
(30.00 supplement)

"ROUELLE" OF DOVER SOLE

Cauliflower Florettes, Pickled Sultanas,
Toasted Pine Nuts and "Véronique" Emulsion

HOKKAIDO SEA SCALLOP "POËLÉE"*

Hard Boiled Ameraucana Hen Egg, Gem Lettuce,
Hass Avocado and Hobbs Shore's Bacon Gastrique

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

Caramelized Leeks and Honey Poached Cranberries

HAND CUT "TAGLIATELLE"

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

PRIME RIB OF ELYSIAN FIELDS FARM'S LAMB*

Hen-of-the-Woods Mushrooms, Roasted Young Carrots,
Sunflower Seeds and Za'atar Scented Yogurt

CHARCOAL GRILLED MIYAZAKI WAGYU*

Fork Crushed Sweet Potatoes, Compressed Pea Tendrils
and Matsutake Mushroom Purée
(100.00 supplement)

GRAFTON VILLAGE CHEESE COMPANY'S "SHEPSOG"

Black Pepper "Linzer," Flowering Quince Marmalade
and Celery Branch Salad

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED