per se

CHEF'S TASTING MENU

October 22, 2016

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

ROYAL KALUGA CAVIAR*
Nova Scotia Lobster, Pickled Coin Onions
and Hass Avocado Mousse
(60.00 supplement)

SALAD OF ROASTED YOUNG CARROTS
Hawaiian Hearts of Peach Palm, California Pistachios,
Greek Yogurt and Finger Lime Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS
Honey Poached Cranberries, Marcona Almonds,
French Leeks and Castelfranco Radicchio
Served with Toasted Brioche
(30.00 supplement)

MEDITERRANEAN ROUGET "EN ÉCAILLES DE POMMES DE TERRE"
Razor Clams, Gem Lettuce and Black Winter Truffle Emulsion

PACIFIC ABALONE "POÊLÉE"
Hobbs Shore's Bacon, Melted Savoy Cabbage
and Ruby Beet Butter

DIAMOND H RANCH QUAIL BREAST
"Chou-Fleur Rôti en Cocotte," Wilted Arrowleaf Spinach
and Concord Grape Reduction

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

SADDLE OF MARCHO FARMS' NATURE FED VEAL*
"Ris de Veau," Braised Swiss Chard "Raviolo,"
Bluefoot Mushrooms and Marinated Peppers

CHARCOAL GRILLED MIYAZAKI WAGYU*
Black Trumpet Mushrooms, Sunchoke Cream,
Chestnut "Confit" and "Sauce Bordelaise"
(100.00 supplement)

SPRING BROOK FARM'S "ASHBROOK"
Fennel Bulb Tapenade, English Walnuts
and Whole Grain Mustard

"ASSORTMENT OF DESSERTS"
Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness