

per se

CHEF'S TASTING MENU

October 24, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Citrus Cured Fluke, Young Ginger "Panna Cotta,"
Grapefruit "Suprêmes" and Caramelized Parsnip Oil
(60.00 supplement)

SALAD OF BUTTERMILK FRIED CAULIFLOWER

Persian Cucumbers, Castelfranco Radicchio,
Granny Smith Apples and "Ranch Dressing"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

English Walnut "Streusel," Honey Poached Cranberries,
Celery Branch Salad and Greek Yogurt
Served with Toasted Brioche
(30.00 supplement)

ATLANTIC HALIBUT "EN PICCATA"

Chanterelle Mushrooms, Tokyo Turnips
and Wilted Pea Tendril "Pudding"

BUTTER POACHED NOVA SCOTIA LOBSTER

"Pommes Maxim," Melted Welsh Onions,
Ruby Beet Butter and "Soubise"

MILK FED YORKSHIRE PORCELET

Delicata Squash "Tempura," Salsify Root
and Red Wine Vinegar Sauce

HAND CUT "TAGLIATELLE"

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

SADDLE OF ELYSIAN FIELDS FARM'S LAMB*

Sweet Potato "Rissolées," Icicle Radishes, Bok Choy Leaves
and Piedmont Hazelnut Vinaigrette

CHARCOAL GRILLED MIYAZAKI WAGYU*

Tellicherry Pepper "Pain Perdu," Braised Collard Greens
and Pimentón Jus
(100.00 supplement)

CALKINS CREAMERY'S "NOBLE ROAD"

Carrot "Madeleines," Plumped Sultanas
and Marcona Almonds

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED