

per se

CHEF'S TASTING MENU

October 30, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Citrus Cured Scottish Sea Trout, Persian Cucumbers
and Hass Avocado Mousse
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Mountain Rose Apples, Hakurei Turnips, Sicilian Pistachios
and Finger Lime Vinaigrette

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marinated Radicchio, Pearson Farm's Pecans,
Concord Grapes and Celery Branch
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF GULF COAST GROUPER

Preserved Aji Dulce Peppers, Cocktail Artichokes
and Picholine Olive Tapenade

[16] HERB ROASTED LANGOUSTINES → BUTTER POACHED NOVA SCOTIA LOBSTER

Black Trumpet Mushroom "Duxelles," Butternut Squash,
Crispy Salsify Root and Honey Glazed Cranberries

LIBERTY FARM'S PEKIN DUCK BREAST*

Young Parsnips, Brussels Sprouts, Chestnut Purée
and "Sauce Bigarade"

HAND CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Castelmagno"
and "Beurre Noisette"
(175.00 supplement)

SADDLE OF MARCHO FARMS' NATURE FED VEAL*

Marble Potatoes, Compressed Radishes,
Cipollini Onions and "Sauce Blanquette"

CHARCOAL GRILLED MIYAZAKI WAGYU*

"Pommes Rösti," Melted Savoy Cabbage, Romaine Lettuce
and "Sauce Charcutière"
(100.00 supplement)

CALKINS CREAMERY'S "NOBLE ROAD"

Armagnac-Prune "Pudding," English Walnuts
and Burgundy Mustard

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED