

per se

CHEF'S TASTING MENU

November 1, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Citrus Cured Sea Trout, Buckwheat "Crêpe,"
Persian Cucumbers and Finger Lime Vinaigrette
(60.00 supplement)

"VELOUTÉ" OF FALL SQUASH

Brussels Sprouts, Honey Poached Cranberries,
Opal Apples and Pearson Farm's Pecans

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Shaved Chestnuts, Pickled Pearl Onions
and Salsify Root Purée
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF ATLANTIC COD

Littleneck Clams, Melted Bok Choy, Tokyo Turnips
and Extra Virgin Olive Oil Emulsion

HOKKAIDO SEA SCALLOP "POÊLÉE"

"Pommes Purée," Braised Savoy Cabbage
and "Beurre de Homard"

SALMON CREEK FARMS' PORK JOWL

Sunny Side Up Quail Egg, Fork Crushed Sunchokes
and "Sauce Lyonnaise"

HAND CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM'S LAMB*

Petite Radishes, Hearts of Romaine Lettuce,
Roasted Cauliflower and "Mignonnette" Jus

CHARCOAL GRILLED MIYAZAKI WAGYU*

Bluefoot Mushrooms, Wilted Arrowleaf Spinach,
"Oignon Farci" and Blue Apron Ale Glaze
(100.00 supplement)

WOODCOCK FARM'S "HUMBLE PIE"

Sweet Carrot Cake, Sicilian Pistachios
and Lucky Sorrel

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED