

per se

CHEF'S TASTING MENU

November 4, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Hokkaido Sea Scallop, Persian Cucumbers,
Yuzu Gelée and Hass Avocado Mousse
(60.00 supplement)

SALAD OF MARINATED RADISHES

Cocktail Artichokes, "Pain de Campagne," Aged Parmesan
and Preserved Aji Dulce Peppers

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Turnips, Sicilian Pistachios
and Ruby Beet Purée
Served with Toasted Brioche
(30.00 supplement)

CHARCOAL GRILLED SCOTTISH SEA TROUT

Matsutake Mushrooms, Creamed Salsify Root
and Watercress Purée

HAWAIIAN ABALONE "CONFIT"

Salt Baked Celeriac, Piedmont Hazelnuts
and "Sauce Blanquette"

DIAMOND H RANCH QUAIL BREAST

Roasted Young Parsnips, Castelfranco Radicchio
and Opal Apple "Gastrique"

"CARNAROLI RISOTTO BIOLOGICO"

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

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*

Cauliflower "en Brioche," French Leeks
and Concord Grape Reduction

SIRLOIN OF MIYAZAKI WAGYU*

Braised Kale "Subric," Bluefoot Mushrooms,
Sweet Carrots and Pimentón Jus
(100.00 supplement)

WOODCOCK FARM'S "HUMBLE PIE"

Hobbs Shore's Bacon "Clafoutis," Sour Cherry
and Frisée Lettuce

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED