

per se

CHEF'S TASTING MENU

November 18, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Nantucket Bay Scallops, Persian Cucumbers
and Hass Avocado Mousse
(60.00 supplement)

CHARCOAL GRILLED SWEET CARROTS

Young Coconut "Panna Cotta," Hawaiian Hearts of Peach Palm,
California Pistachios and Finger Lime Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Demi-Sec Concord Grapes, Tokyo Turnips,
Petite Sorrel and Virginia Peanut Brittle
Served with Toasted Brioche
(30.00 supplement)

SCOTTISH SEA TROUT*

Dill Pollen "Spätzle," Horseradish Crème Fraîche,
Savoy Cabbage and "Borscht"

PACIFIC ABALONE "POÊLÉE"

Sunchoke "Ragoût," Toasted Pumpkin Seeds,
Spanish Capers and Meyer Lemon

MILK FED YORKSHIRE PORCELET

Braised Tuscan Kale, Celeriac "Mostarda"
and Preserved Sweet Peppers

"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 Florettes, Hadley Orchard's Medjool Dates,
Marcona Almonds, French Leeks and Madras Curry

SIRLOIN OF MIYAZAKI WAGYU*

Caramelized Romanesco, French Breakfast Radishes,
Gem Lettuces and Bottarga Emulsion
(100.00 supplement)

SPRING BROOK FARM'S "ASHBROOK"

White Wine Poached Apples, Rolled Oat "Tuile,"
Brussels Sprouts and Burgundy Mustard

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED