

per se

CHEF'S TASTING MENU

November 21, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Sunchoke "Panna Cotta," Brioche Melba,
Oyster Gelée and Preserved Young Ginger
(60.00 supplement)

SQUIRE HILL FARM'S AMERAUCANA HEN EGG

Crispy Marble Potatoes, Pickled Pearl Onions
and Serrano Ham Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Pistachios, Flowering Quince,
Fennel Bulb and Oat "Tuile"
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF GULF COAST GROUPER

Garnet Yam "Potage," Griddled Corn Cake
and Granny Smith Apples

BUTTER POACHED NOVA SCOTIA LOBSTER

Forest Mushroom "Panade," Futsu Pumpkin,
Brussels Sprouts and Black Truffle Emulsion

DIAMOND H RANCH QUAIL BREAST

Ruby Beet Marmalade, French Leeks
and Smoked "Soubise"

"CARNAROLI RISOTTO BIOLOGICO"

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

ELYSIAN FIELDS FARM'S LAMB*

Hadley Orchard's Dates, Greenmarket Cauliflower,
Roasted Parsnips and Whole Grain Mustard Jus

CHARCOAL GRILLED MIYAZAKI WAGYU*

Bok Choy "Pierogi," Parisian Carrots,
Salsify Root and Satsuma Mandarins
(100.00 supplement)

SPRING BROOK FARM'S "ASHBROOK"

Concord Grape "Clafoutis," Celery Branch,
Peanut Brittle and Pink Peppercorn Yogurt

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED