

per se

CHEF'S TASTING MENU

November 22, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Santa Barbara Sea Urchin, Brioche Melba,
Meyer Lemon and Horseradish "Mousseline"
(60.00 supplement)

SALAD OF CARAMELIZED FENNEL BULB

Flowering Quince, Marinated Chicories,
Cerignola Olives and Serrano Ham Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Apples, Sicilian Pistachios,
Brussels Sprouts and Aged Balsamic Vinegar
Served with Toasted Brioche
(30.00 supplement)

SLOW COOKED FILLET OF JOHN DORY

"Pommes Purée," Hearts of Romaine Lettuce
and Black Truffle Butter

HOKKAIDO SEA SCALLOP "POÊLÉE"*

Roasted Cocktail Artichokes, "Piperade"
and Sweet Garlic "Pudding"

SALMON CREEK FARMS' PORK JOWL

Broccoli Tapenade, Toasted Pine Nuts,
Hakurei Turnips and Satsuma Mandarins

"CARNAROLI RISOTTO BIOLOGICO"

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

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Braised Swiss Chard "Pierogi," Hen-of-the-Woods Mushrooms,
Cipollini Onions and "Sauce Bordelaise"

CHARCOAL GRILLED MIYAZAKI WAGYU*

Wilted Pea Tendrils, French Breakfast Radishes, Welsh Onions
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

SPRING BROOK FARM'S "ASHBROOK"

English Walnut "Pain Perdu," Sour Cherry Marmalade
and Burgundy Mustard

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED