

per se

CHEF'S TASTING MENU

November 28, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Citrus Cured Black Bass, Hass Avocado "Panna Cotta,"
English Cucumbers and French Breakfast Radishes
(60.00 supplement)

PUMPKIN SEED CRUSTED "PAIN PERDU"

Compressed Opal Apples, Petite Turnips
and Sunchoke "Mousseline"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Demi-Sec Concord Grapes,
Roasted Beets, Celery Branch "Ribbons" and Peanut Brittle
Served with Toasted Brioche
(30.00 supplement)

ATLANTIC HALIBUT "EN PICATTA"

Fennel Bulb, Pickled Peppers
and "Billi Bi"

BUTTER POACHED NOVA SCOTIA LOBSTER

Satsuma Mandarins, Delicata Squash "Tempura"
and Wilted Bok Choy Leaves

LIBERTY FARM'S PEKIN DUCK BREAST*

Japanese Sweet Potato Purée, Brussels Sprouts
and Toasted Walnut Vinaigrette

"CARNAROLI RISOTTO BIOLOGICO"

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

48 HOUR BRAISED BEEF SHORT RIB

Bluefoot Mushrooms, Swiss Chard,
Charred Scallions and Blue Apron Ale

CHARCOAL GRILLED MIYAZAKI WAGYU*

Marble Potato "Mille-Feuille," Caramelized Romanesco,
Gem Lettuces and San Marzano Tomato Marmalade
(100.00 supplement)

SPRING BROOK FARM'S "ASHBROOK"

Corn Cake "Madeleines," Cipollini Onions,
Cornichon Relish and Burgundy Mustard

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED