

per se

CHEF'S TASTING MENU

December 9, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Nova Scotia Lobster Blini, Persian Cucumbers,
and Hen Egg Purée
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM'S BEETS

Broccoli Florettes, Hawaiian Hearts of Peach Palm,
Satsuma Mandarins, and Scallion "Émincé"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Poached Quince, Hakurei Turnips, Chestnut "Confit,"
and Black Winter Truffles
Served with Toasted Brioche
(30.00 supplement)

"PAVÉ" OF ATLANTIC HALIBUT

Cocktail Artichokes, Cherry Belle Radishes,
and "Barigoule" Emulsion

STONINGTON MAINE SEA SCALLOP*

Black Trumpet Mushrooms, Red Kuri Squash,
Castelfranco Radicchio, and Piedmont Hazelnuts

DIAMOND H RANCH QUAIL BREAST

"Pommes Purée," French Leeks,
and "Sauce Périgourdine"

"CARNAROLI RISOTTO BIOLOGICO"

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

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*

Polenta "Croûtons," Roasted Sunchokes,
Meyer Lemon, and "Romesco"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Melted Caraflex Cabbage, Caramelized Cipollini Onions,
Opal Apples, and "Jus au Chou Rouge"
(100.00 supplement)

WOODCOCK FARM'S "TIMBERDOODLE"

Sour Cherry Marmalade, Celery Branch,
and Sicilian Pistachios

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED