

per se

CHEF'S TASTING MENU

December 27, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Santa Barbara Sea Urchin, Cauliflower "Royale,"
and Brioche "Croûtons"
(60.00 supplement)

SALAD OF ROASTED PARSNIPS

Compressed Chicories, Toasted Pistachios,
Winter Citrus, and Serrano Ham Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Flowering Quince, Marinated Radicchio,
Salsify Root, and English Walnuts
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF ATLANTIC BLACK BASS

Parsley "Ditalini," Cocktail Artichokes, and "Piperade"

NOVA SCOTIA LOBSTER

King Trumpet Mushrooms, Glazed Sunchokes,
and "Mousseline Béarnaise"

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

Cipollini Onions, Butternut Squash Purée,
Gala Apples, and "Sauce Périgourdine"

"CARNAROLI RISOTTO BIOLOGICO"

Shaved Black Winter Truffles and Aged Parmesan
(125.00 supplement)

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*

"Tabbouleh," Hearts of Romaine Lettuce,
Sweet Carrots, and Sunflower Seeds

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Potato "Latke," Savoy Cabbage,
Ruby Beets, and "Borscht"
(100.00 supplement)

NETTLE MEADOW FARM'S "KUNIK"

Spiced Prune Pudding, Celery Branch,
and Piedmont Hazelnuts

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness