

per se

CHEF'S TASTING MENU

December 28, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Santa Barbara Sea Urchin, Yukon Gold Potato Blini,
Horseradish Crème Fraîche, and Ruby Beet Butter
(60.00 supplement)

SALAD OF ROASTED PARSNIPS

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

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Quince "Pâte de Fruit," Braised Chestnuts, and Rutabaga Purée
Served with Toasted Brioche
(30.00 supplement)

FILLET OF DOVER SOLE

Savoy Cabbage, Granny Smith Apples,
and Whole Grain Mustard Emulsion

NOVA SCOTIA LOBSTER "BOUDIN"

"Pommes Purée," Glazed Carrots,
and "Blanquette de Homard"

MILK-FED YORKSHIRE PORCELET

Toasted Farro, Cherry Belle Radishes,
Pine Nuts, and Hearts of Romaine Lettuce

"CARNAROLI RISOTTO BIOLOGICO"

Shaved Black Winter Truffles and Aged Parmesan
(125.00 supplement)

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*

Fennel Bulb "Confit," French Leeks,
Sunflower Seeds, and Meyer Lemon Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Bluefoot Mushrooms, Hakurei Turnips,
Cipollini Onions, and Sour Ale Gastrique
(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