

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, Brioche "Croûton,"
Wilted Pea Tendrils, and Horseradish "Mousseline"
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Satsuma Mandarins, English Walnuts, Celery Branch,
and Black Winter Truffle Vinaigrette

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Roasted Sunchokes, Granny Smith Apples,
Compressed Chicories, and Oat "Tuiles"
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF ATLANTIC BLACK BASS

Yukon Gold Potato "Rösti," Hobbs Shore's Bacon "Lardons,"
Brussels Sprouts, and Noilly Prat Emulsion

"BOUDIN" OF NOVA SCOTIA LOBSTER

"Spätzle," Salsify Root, and Forest Mushrooms

SALMON CREEK FARMS' PORK JOWL

Buckwheat Waffle, Hakurei Turnips,
and Pearson Farm's Pecan Jus

"CARNAROLI RISOTTO BIOLOGICO"

Shaved Black Winter Truffles and Aged Parmesan
(125.00 supplement)

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Broccoli Purée, Petite Radishes, French Leeks,
and Port Wine-Shallot Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Arrowleaf Spinach "Gratin," Glazed Sweet Carrots,
Black Winter Truffles, and "Sauce Bordelaise"
(100.00 supplement)

NETTLE MEADOW FARM'S "KUNIK"

"Pain de Campagne," Chestnut Marmalade,
and Pearl Onions

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED