

per se

CHEF'S TASTING MENU

December 30, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Santa Barbara Sea Urchin, Buckwheat Waffle,
Snipped Chives, and Kendall Farm's Crème Fraîche
(60.00 supplement)

SALAD OF CHARCOAL-GRILLED CARROTS

Compressed Chicories, French Leeks, Pickled Sultanas,
and Pumpkin Seed Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Rutabaga "Confit," Belgian Endive,
Gala Apples, and Walnut "Streusel"
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Fennel Bulb, Picholine Olive Tapenade,
Meyer Lemon, and Saffron Emulsion

NOVA SCOTIA LOBSTER "BOUDIN"

Bluefoot Mushroom "Anolini," Sunchoke "Rissolé,"
Glazed Radishes, and "Sauce Barigoule"

MILK-FED YORKSHIRE PORCELET

Creamy Polenta, Braised Swiss Chard,
and Preserved Sweet Peppers

"CARNAROLI RISOTTO BIOLOGICO"

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

SADDLE OF ELYSIAN FIELDS FARM'S LAMB*

Garnet Yam "Confit," Brussels Sprouts,
Chestnuts, and Port Wine-Shallot Jus

SIRLOIN OF MIYAZAKI WAGYU*

Roasted Potatoes, Hearts of Romaine Lettuce,
Cocktail Artichokes, and "Gremolata"
(100.00 supplement)

NETTLE MEADOW FARM'S "KUNIK"

Butternut Squash, Flowering Quince,
Toasted Pistachio, and Celery Branch

"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