

per se

CHEF'S TASTING MENU

January 8, 2017

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Smoked Sablefish, Pumpernickel Blinis, Horseradish Crème Fraîche,
and Ruby Beet Butter
(60.00 supplement)

COCKTAIL ARTICHOKE "À LA GRECQUE"

"Pain de Campagne," Fork Crushed Potatoes, Compressed Radishes,
and Hearts of Romaine Lettuce

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marinated Fennel, Apricot Marmalade,
Pistachios, and Whole Grain Mustard
Served with Toasted Brioche
(30.00 supplement)

CHARCOAL-GRILLED PACIFIC SWORDFISH

Marinated Cucumbers, Winter Citrus, and Niçoise Olive Purée

HAWAIIAN ABALONE "POÊLÉE"

Forest Mushroom "Anolini," "Crème de Champignon,"
and Bone Marrow Vinaigrette

MILK-FED YORKSHIRE PORCELET

Braised Swiss Chard, Polenta Croûtons,
and "Jus à l'Harissa"

"CARNAROLI RISOTTO BIOLOGICO"

Shaved Black Winter Truffles and Aged Parmesan
(125.00 supplement)

HERB-ROASTED ELYSIAN FIELDS FARM'S LAMB*

Melted Cabbage, Crosnes, Thompson Grapes,
and Port Wine-Shallot Sauce

SIRLOIN OF MIYAZAKI WAGYU*

Lobster "Gratin," Wilted Arrowleaf Spinach,
Sweet Carrots, and "Bordelaise"
(100.00 supplement)

LANDAFF CREAMERY'S "KINSMAN RIDGE"

Chestnut "Linzer," Hadley Orchard's Medjool Dates,
and Celery Branch Salad

"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