

per se

CHEF'S TASTING MENU

February 3, 2017

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Nova Scotia Lobster "en Gelée," Persian Cucumbers,
and Hass Avocado Mousse
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Kishu Mandarins, Cherry Belle Radishes, Winter Chicories,
and Preserved Ginger Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Radicchio Tardivo, Celery Branch,
Piedmont Hazelnuts, and Bitter Chocolate Emulsion
Served with Toasted Brioche
(30.00 supplement)

CONFIT FILLET OF GULF COAST GROUPER

"Pommes Purée," Hearts of Romaine Lettuce,
and Black Winter Truffles

PACIFIC ABALONE "POÊLÉ"

Glazed Salsify, Crispy Brussels Sprouts, Toasted Almonds,
and Meyer Lemon "Beurre Blanc"

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

"Ris de Veau," Forest Mushroom "Duxelles,"
Wilted Arrowleaf Spinach, and "Sauce Blanquette"

SADDLE OF ELYSIAN FIELDS FARM'S LAMB*

Eggplant "Caponata," Cocktail Artichokes, "Gremolata,"
and Armando Manni Extra Virgin Olive Oil

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Koshihikari Rice, Hakurei Turnips,
Broccoli Rabe, and "Sauce Japonaise"
(100.00 supplement)

ANDANTE DAIRY'S "ACAPPELLA"

"Carrot Cake," Hadley Orchard's Medjool Dates,
English Walnuts, and Vadouvan Curry

"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