

per se

CHEF'S TASTING MENU

February 5, 2017

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Pickled Island Creek Oyster, Ginger "Panna Cotta,"
Celery Branch, and Preserved Fig Vinaigrette
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Oro Blanco Grapefruit, Marcona Almonds,
and Caramelized Parsnip Aioli

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Michigan Sour Cherries, Pearson Farm's Pecans,
Hakurei Turnips, and Five-Spice Streusel
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF GOLDEN TILEFISH

Broccoli Florettes, Melted Holland Leeks,
and Meyer Lemon "Beurre Blanc"

NOVA SCOTIA LOBSTER "TARTELETTE"

Salsify Root, Brussels Sprouts, Pearl Onions,
and "Sauce Blanquette"

"PÂTÉ DE CHEVREUIL GRAND VENEUR"

Sweet Carrots, Cauliflower Purée, and "Sauce Périgourdine"

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*

Panisse "Croûtons," Jingle Bell Peppers, Compressed Chicories,
and Rosemary-Balsamic Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Yukon Gold Potato "Mille-Feuille," Hen-of-the-Woods Mushrooms,
Benton's Bacon, and Wilted Arrowleaf Spinach
(100.00 supplement)

ANDANTE DAIRY'S "ACAPPELLA"

Braised Pine Nuts, Persian Cucumbers,
and Crispy Fennel Bulb

"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