

per se

CHEF'S TASTING MENU

February 9, 2017

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Nova Scotia Lobster Salad, Potato "Tartelette," and Fines Herbes
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Compressed Cucumbers, Jingle Bell Peppers,
Virginia Peanuts, and Preserved Ginger

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Flowering Quince, Salsify Root, Celery Branch, and Black Winter Truffles
Served with Toasted Brioche
(30.00 supplement)

CONFIT FILLET OF MEDITERRANEAN LUBINA

Broccoli Rabe, Meyer Lemon, Sunchoke Purée,
and Crispy Capers

STONINGTON MAINE SEA SCALLOP*

Benton's Bacon, Cauliflower Florettes, English Walnuts,
and Whole Grain Mustard Vinaigrette

MILK-FED YORKSHIRE PORCELET

Watermelon Radishes, Kishu Mandarins,
Winter Chicories, and "Sauce Bigarade"

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles
(125.00 supplement)

ELYSIAN FIELDS FARM'S "CARRÉ D'AGNEAU"*

Caponata "Barbajuan," Caramelized Romanesco,
Eggplant "Aioli," and Toasted Harissa Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Roasted Green Cabbage, Black Trumpet Mushrooms,
Golden Beets, and "Sauce Bordelaise"
(100.00 supplement)

ANDANTE DAIRY'S "ACAPPELLA"

Thompson Grapes, Marinated Fennel,
and Piedmont Hazelnuts

"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