

per se

CHEF'S TASTING MENU

February 10, 2017

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Nova Scotia Lobster "Tempura," Ginger "Panna Cotta,"
Yuzu Gelée, and Hass Avocado Mousse
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Persian Cucumbers, Celery Branch,
Tuscan Kale, and Moroccan Olives

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marinated Fennel, Thompson Grapes, and Peanut Brittle
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF CAROLINA SPECKLED TROUT

Cherry Belle Radishes, Kishu Mandarins,
Marcona Almonds, and Cauliflower Purée

STONINGTON MAINE SEA SCALLOP*

Hakurei Turnips, Creamed Arrowleaf Spinach,
and Sweet Carrot Emulsion

DIAMOND H RANCH QUAIL BREAST

"Gnocchi à la Parisienne," Wilted Broccoli Rabe,
Jingle Bell Peppers, and Pimentón Jus

"CARNAROLI RISOTTO BIOLOGICO"

Shaved Black Winter Truffles and Parmesan "Mousseline"
(125.00 supplement)

MILLBROOK FARM'S VENISON*

Flowering Quince, Cipollini Onions, Winter Chicories,
and Smoked Sunflower Seeds

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Potato Confit, Bluefoot Mushrooms, French Leeks,
and Whole Grain Mustard Vinaigrette
(100.00 supplement)

ANDANTE FARM'S "ACAPPELLA"

Benton's Ham "Streusel," Black Winter Truffles,
and "Pruneaux d'Agen"

"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