

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, Ginger "Panna Cotta,"
Brioche "Croûtons," and Radish "Émincé"
(60.00 supplement)

SALAD OF SALT-BAKED CARROTS

Ruby Beets, Kishu Mandarins, Crispy Shallots,
and Juniper-Scented Crème Fraîche

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Thompson Grapes, Marcona Almonds,
Verjus Gelée, and Greek Yogurt
Served with Toasted Brioche
(30.00 supplement)

CONFIT FILLET OF MEDITERRANEAN LUBINA

Celery Seed "Panade," Creamed Sunchokes,
and "Beurre Blanc"

STONINGTON MAINE SEA SCALLOP*

Yukon Gold Potatoes, Sourdough "Mousseline,"
Salsify Root, and "Chowder Sauce"

MILK-FED YORKSHIRE PORCELET

Prune "Pudding," Hakurei Turnips, Piedmont Hazelnuts,
and "Sauce Périgourdine"

HAND-CUT "TAGLIATELLE"

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

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

Cauliflower "Gratin," Arugula "Persillade,"
"Piperade," and Roasted Garlic Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Arrowleaf Spinach "Crêpe," Forest Mushroom "Duxelles,"
Cipollini Onions, and "Sauce Bordelaise"
(100.00 supplement)

JEAN PERRIN'S "RACLETTE DE SCEY"

Toasted English Muffin, Benton's Bacon,
Tomato Marmalade, and Hearts of Romaine Lettuce

"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