

per se

CHEF'S TASTING MENU

February 16, 2017

"OYSTERS AND PEARLS"

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

"COBB SALAD"

Royal Kaluga Caviar*
Nova Scotia Lobster, Crispy Bacon,
Hass Avocado, and Hen Egg Emulsion
(60.00 supplement)

"TARTELETTE" OF CHARCOAL-GRILLED CARROTS

Jingle Bell Peppers, Cerignola Olive Relish,
"Romesco," and Greek Yogurt

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Ruby Beets, Winter Chicories, Piedmont Hazelnuts,
and Kendall Farms' Crème Fraîche
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF GOLDEN TILEFISH

Globe Artichokes, Cherry Belle Radishes, Kishu Mandarins,
and Armando Manni Extra Virgin Olive Oil

SCOTTISH LANGOUSTINES

Petite Onions, Celery Branch, Black Winter Truffles,
and "Crème de Langoustines Parfumée au Sherry"

LIBERTY FARM'S PEKIN DUCK BREAST*

Roasted Thompson Grapes, Brussels Sprouts,
Tokyo Turnips, and Green Peppercorn Jus

HAND-CUT "TAGLIATELLE"

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

SADDLE OF MARCHO FARMS' NATURE-FED VEAL*

"Pomme Fondante," King Trumpet Mushrooms,
Sprouting Kale, and "Jus de Champignons"

SIRLOIN OF MIYAZAKI WAGYU*

Sweetbread "Anolini," Bluefoot Mushrooms,
Wilted Arrowleaf Spinach, and "Sauce Bordelaise"
(100.00 supplement)

ANDANTE DAIRY'S "ACAPELLA"

Broccoli Rabe, Toasted Almonds,
and Sweet Garlic "Pudding"

"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