

per se

CHEF'S TASTING MENU

February 17, 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, Benton's Bacon,
Hass Avocado, and Hen Egg Emulsion
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM

Cherry Belle Radishes, Persian Cucumbers, Kishu Mandarins,
Marcona Almonds, and Curry-Coconut Emulsion

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Cornichon Relish, Frisée Lettuce,
and Whole Grain Mustard
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF GOLDEN TILEFISH

Mediterranean Octopus, Potato Confit,
Petite Kale, and Chorizo-Clam Emulsion

PACIFIC ABALONE "EN PICATTA"

Glazed Fennel Bulb, Roasted Sunchokes,
and "Crème de Langoustines Parfumée au Sherry"

MILK-FED YORKSHIRE PORCELET

Caramelized Onions, Butternut Squash Purée, Brussels Sprouts,
and Szechuan Peppercorn "Mignonnette"

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM'S LAMB*

Cauliflower Florettes, Cocktail Artichokes,
and "Sauce Pimentón"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Black Trumpet Mushrooms, Sweet Carrots,
Red Wine-Braised Salsify, and "Bordelaise"
(100.00 supplement)

ANDANTE DAIRY'S "ACAPELLA"

Crispy Broccoli Rabe, "Gremolata,"
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