

per se

CHEF'S TASTING MENU

October 1, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Jonah Crab "Fondue," Celery Root "Royale,"
and "Pain de Campagne" Croûtons
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM MELONS

Perilla Leaf "Potage," Virginia Peanuts,
and Espelette-Scented "Lavash"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Cherry Belle Radishes,
Pickled Sweet Carrots, and Greek Yogurt
(30.00 supplement)

SLOW-COOKED RED KING SALMON*

Demi-Sec Sungold Tomatoes, English Cucumbers,
Greenmarket Beets, and Yuzu Crème Fraîche

SCOTTISH LANGOUSTINES

Melted Caraflex Cabbage, Candied Pecan "Streusel,"
and Concord Grape Emulsion

"BREAD AND BUTTER"

Applewood-Smoked Bacon & Onion Brioche and Diane St. Clair's Animal Farm Butter

MILK-FED YORKSHIRE PORCELET

Haricots Verts, Japanese Cauliflower Florettes,
and Fig-Chocolate Sauce

SADDLE OF MARCHO FARMS NATURE-FED VEAL*

Forest Mushroom "Duxelles," Butternut Squash Purée,
Broccoli Rabe, and Pumpkin Seed Jus

SIRLOIN OF MIYAZAKI WAGYU*

Crispy Chicken-of-the-Woods Mushrooms, Marble Potatoes,
Creamed Arrowleaf Spinach, and "Steak Sauce"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

"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