

per se

CHEF'S TASTING MENU

October 5, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Peekytoe Crab, Crispy Broccoli,
and Hand-Cut "Capellini"
(60.00 supplement)

SALAD OF GREENMARKET RADISHES

Blood Orange "Suprêmes," Roasted Ruby Beets,
and Caramelized Sunchoke "Aïoli"

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

Sweet Carrots, Four-Spiced Walnuts,
and Saffron-Vanilla Gastrique
(30.00 supplement)

SAUTÉED FILLET OF MONTAUK BUTTERFISH

Fingerling Potatoes, Garden State Corn,
and Snug Harbor Heritage Farm Peppers

BUTTER-POACHED MAINE LOBSTER

Sungold Tomatoes, Haricots Verts, Fines Herbes Emulsion,
and Welsh Onion "Mousseline"

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Cauliflower Purée, Compressed Treviso, Piedmont Hazelnuts,
and Concord Grape Reduction

SADDLE OF ELYSIAN FIELDS FARM LAMB*

"Cassoulet" of Pole Beans, "Persillade" Breadcrumbs,
and Flowering Thyme Jus

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF RIB-EYE*

Bone Marrow "Pain Perdu," Chicken-of-the-Woods Mushrooms,
French Leeks, and "Sauce Bordelaise"
(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