

per se

CHEF'S TASTING MENU

November 5, 2015

"OYSTERS AND PEARLS"

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

NANTUCKET BAY SCALLOP "CEVICHE"

Tsar Imperial Ossetra Caviar
Squid Ink "Tempura," Pickled Crosnes, Persian Cucumbers,
California Yuzu and Hass Avocado Purée
(75.00 supplement)

"BAVAROIS" OF HAWAIIAN HEARTS OF PEACH PALM

Oat "Lavash," Pearson Farm's Pecans, Young Kale,
Celery Branch and Ruby Beet Marmalade

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Chestnut "Confit," Black Trumpet Mushrooms,
Butternut Squash and Cranberry "Jam"
Served with Toasted Brioche
(40.00 supplement)

"PAVÉ" OF COLUMBIA RIVER STURGEON "EN PERSILLADE"

Yukon Gold Potato "Pierogi," Savoy Cabbage Cream,
Petite Radishes and Whole Grain Mustard Emulsion

CHARCOAL GRILLED SCOTTISH LANGOUSTINES

Chanterelle Mushrooms, Cocktail Artichokes,
Fennel Bulb and "Sauce Américaine"

THOMAS FARM'S PIGEON

Parsley Leaf "Rigatini," Italian Capers, Romaine Lettuce and "Pipérade"

"CARNAROLI RISOTTO BIOLOGICO"

Shaved White Truffles from Alba, Castelmagno "Mousseline"
and "Beurre Noisette"
(175.00 supplement)

ELYSIAN FIELDS FARM'S LAMB

Holland Eggplant "Gratin," Golden Cauliflower,
Red Veined Arugula and Aged Parmesan Jus

"TÊTE DE MOINE"

Broccoli "Tapenade," Piedmont Hazelnuts,
Pearl Onions and Frisée Lettuce

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED