

per se

CHEF'S TASTING MENU

November 8, 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," Matsutake Mushrooms,
California Yuzu and Hass Avocado Purée
(75.00 supplement)

SALAD OF ROASTED HEIRLOOM CARROTS

Caramelized Artichokes, Persian Cucumbers, Young Kale,
Za'atar Yogurt and Meyer Lemon Vinaigrette

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Bartlett Pear "Pudding," Radicchio Treviso,
Salsify Root and Aged Balsamic Vinegar
Served with Toasted Brioche
(40.00 supplement)

"CONFIT" FILLET OF ATLANTIC HALIBUT

Yukon Gold Potato "Coins," Ninja Radishes,
Celery Ribbons and Parsley "Nuage"

BUTTER POACHED NOVA SCOTIA LOBSTER

Hadley Orchard's Medjool Dates, Golden Cauliflower,
Marcona Almonds and Saffron-Vanilla Emulsion

WOLFE RANCH BOBWHITE QUAIL BREAST

Crispy Duck "Confit," "Lentilles du Puy," Compressed Arrowleaf Spinach,
Swiss Chard Stems and "Jus de Poulet"

"CARNAROLI RISOTTO BIOLOGICO"

Shaved White Truffles from Alba, "Parmigiano-Reggiano"
and "Beurre Noisette"
(175.00 supplement)

MILLBROOK FARM'S VENISON SADDLE

Wrapped in Applewood Smoked Bacon
Black Trumpet Mushrooms, Red Wine Braised Cabbage,
Glazed Cranberries and Butternut Squash "Mousseline"

"TÊTE DE MOINE"

Broccoli "Gratin," Pickled Pearl Onion Petals,
Mustard Cress and San Marzano Tomato Marmalade

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED