

per se

CHEF'S TASTING MENU

November 10, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR
Oyster "Pot Pie," Wilted Arrowleaf Spinach,
Celery Branch and "Chowder Sauce"
(75.00 supplement)

SALAD OF TUSCAN KALE

Satsuma Mandarin "Demi-Sec," Chestnut "Croûtons,"
Cocktail Artichokes and Black Truffle Crème Fraîche

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat "Tuile," Honey Poached Cranberries,
Garnet Yams and Pearson Farm's Pecans
Served with Toasted Brioche
(40.00 supplement)

"CONFIT" FILLET OF ATLANTIC HALIBUT

"Pommes Dauphine," Heirloom Radishes,
King Richard Leeks and "Gribiche"

CHARCOAL GRILLED NOVA SCOTIA LOBSTER

Hobbs Shore's Bacon "Chip," Brussels Sprouts,
Glazed Parsnips and Honeycrisp Apple Butter

WOLFE RANCH BOBWHITE QUAIL "EN CRÉPINETTE"

Fork Crushed Sunchokes, Ruby Beet Purée
and English Walnut Vinaigrette

"CARNAROLI RISOTTO BIOLOGICO"

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

ELYSIAN FIELDS FARM'S LAMB SADDLE

Salsify Root "en Feuille de Bric," Pumpkin Seeds,
Radicchio Treviso and Aged Balsamic Vinegar

"TÊTE DE MOINE"

Ale-Mustard "Crackers," Pickled Pearl Onions,
Hachiya Persimmon and Fennel "Relish"

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED