

per se

CHEF'S TASTING MENU

November 14, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Santa Barbara Sea Urchin, Hawaiian Hearts of Peach Palm "Tempura,"
Toasted Nori "Blini" and Hass Avocado Purée
(75.00 supplement)

WARM CUSTARD OF BUTTERNUT SQUASH

Hadley Orchard's Medjool Dates, Rainbow Swiss Chard,
Hakurei Turnips and Black Winter Truffle Crème Fraîche

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Concord Grapes, Salsify Root, Chestnut "Confit"
and Compressed Belgian Endive
Served with Toasted Brioche
(40.00 supplement)

"SAUTÉED" FILLET OF ATLANTIC BLACK BASS

Roasted Sunchoke, Sicilian Pistachios, Lucky Sorrel
and Ruby Red Grapefruit "Vierge"

NANTUCKET BAY SCALLOPS

Honeycrisp Apples, Heirloom Radishes, Brussels Sprouts
and Hobbs Shore's Bacon GASTRIQUE

WOLFE RANCH BOBWHITE QUAIL BREAST

La Ratte Potatoes, Broccoli Florettes, Pickled Pearl Onions,
Frisée Lettuce and "Sauce Bordelaise"

"CARNAROLI RISOTTO BIOLOGICO"

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

ELYSIAN FIELDS FARM'S LAMB

Cracked Farro, Maitake Mushrooms, Tender Leeks
and English Walnut Vinaigrette

"TÊTE DE MOINE"

"Gratin de Chou-Fleur," Hachiya Persimmon,
Piedmont Hazelnuts and Celery Salad

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED