

per se

CHEF'S TASTING MENU

November 17, 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, Hen Egg "Anolini" and Fines Herbs
(75.00 supplement)

SALAD OF SLOW ROASTED SUNCHOKES
Ruby Beets, Compressed Chicories, Concord Grapes,
Toasted Pistachios and Horseradish Cream

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Charred Broccolini Florettes,
Calamondin Orange, Hakurei Turnips and Spicy Peanuts
Served with Toasted Brioche
(40.00 supplement)

"CONFIT" FILLET OF MEDITERRANEAN LUBINA

"Pommes Purée," Crispy Leeks, Parsley Shoots
and "Beurre Rouge"

GEORGES BANK SEA SCALLOP

"Ris de Veau," Hen-of-the-Woods Mushrooms, Glazed Carrots,
Meyer Lemon and "Sauce Blanquette"

"RILLETTES" OF FOUR STORY HILL FARM'S POULARDE

Pickled Radishes, Brussels Sprouts,
Crosnes and "Dijonnaise"

"CARNAROLI RISOTTO BIOLOGICO"

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

SADDLE OF ELYSIAN FIELDS FARM'S LAMB

Hadley Orchard's Medjool Dates, Rainbow Swiss Chard, Salsify Root,
Marcona Almonds and Madras Curry Emulsion

"TÊTE DE MOINE"

"Câteau aux Pruneaux," Piedmont Hazelnuts,
Celery Salad and Black Winter Truffle Coulis

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED