

per se

CHEF'S TASTING MENU

November 29, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Smoked Potato "Pierogi," Melted King Richard Leeks,
Sunchokes, Mustard Cress and "Borscht"
(75.00 supplement)

SALAD OF PERSIAN CUCUMBERS

"Pain de Campagne," Hawaiian Hearts of Peach Palm,
Petite Radishes and Charred Eggplant Purée

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Milk "Tuile," Concord Grape "Jelly," Rutabaga "Confit,"
Peanut Brittle and Kendall Farms' Crème Fraîche
Served with Toasted Brioche
(40.00 supplement)

"COULIBIAC" OF SNAKE RIVER STURGEON

Black Trumpet Mushrooms, Crispy Salsify Root,
Hen Egg Emulsion and "Gastrique Béarnaise"

CHARCOAL GRILLED PACIFIC ABALONE

Braised Tuscan Kale, Marinated Holland Bell Peppers
and Blood Orange "Suprêmes"

FOUR STORY HILL FARM'S POULARDE BREAST

Brussels Sprouts, Celery Root, Honeycrisp Apples,
Toasted Hazelnuts and "Sauce Choucroute"

MARCHO FARMS' VEAL SADDLE "EN PERSILLADE"

"Ris de Veau," Glazed Sweet Carrots, Tokyo Turnips,
Pearl Onion Petals and "Sauce Blanquette"

"TÊTE DE MOINE"

Bartlett Pear, Cocktail Artichokes, Roasted Crosnes,
Mâche and Black Winter Truffle "Aigre-Doux"

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED