

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

Nova Scotia Lobster Knuckles "en Gelée," Heirloom Beets,
Persian Cucumbers and Brioche "Melba"
(75.00 supplement)

"CONFIT" OF YUKON GOLD POTATOES

Pickled Pearl Onions, Compressed Radishes,
Celery Branch and "Sauce Gribiche"

TERRINE OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Poached Bartlett Pears, Crispy Salsify Root,
"Confit" Chestnuts and Black Truffle Purée
Served with Toasted Brioche
(40.00 supplement)

"COULIBIAC" OF SNAKE RIVER STURGEON

Melted Savoy Cabbage, Red Veined Arugula and "Borscht"

CHARCOAL GRILLED PACIFIC ABALONE

Roasted Shallots, Wilted Arrowleaf Spinach,
English Walnuts and Rosemary Balsamic Reduction

"RILLETTES" OF FOUR STORY HILL FARM'S POULARDE

Chanterelle Mushrooms, French Leeks, Hakurei Turnips
and "Vinaigrette de Lentille Verte"

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Caramelized Eggplant "Gratin," Young Artichokes,
Hearts of Romaine Lettuce and Meyer Lemon Jus

"TÊTE DE MOINE"

Celery Root "Remoulade," Cornichon Relish
and Burgundy Mustard

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED