

per se

CHEF'S TASTING MENU

December 12, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Sea Scallop "Boudin," Buckwheat "Crêpe," Persian Cucumbers
and Ruby Beet "Cocktail Sauce"
(75.00 supplement)

"SALADE DE POMMES DE TERRE"

Glazed Heirloom Radishes, Pickled Celery Branch, Dijon Mustard
and Black Winter Truffles from Provence

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Honeycrisp Apples, Spiced Pearson Farm's Pecans,
Butternut Squash and BLiS Maple Syrup
Served with Toasted Brioche
(40.00 supplement)

"CONFIT" FILLET OF MONTANA LAKE TROUT

Compressed Chicories, Braised Pine Nuts,
Blood Orange and Moroccan Olive Purée

BUTTER POACHED NOVA SCOTIA LOBSTER

Wilted Arrowleaf Spinach, Red Ribbon Sorrel,
Parsnip Chips and Saffron-Vanilla Emulsion

WOLFE RANCH BOBWHITE QUAIL

Wrapped in Applewood Smoked Bacon
Toasted Oat Pancake, Sour Cherries, Tokyo Turnips
and Brown Butter Gastrique

"CARNAROLI RISOTTO BIOLOGICO"

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

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Holland Eggplant, Lebanese Za'atar,
"Piperade" and Artichoke Dressing

"TÊTE DE MOINE"

Hazelnut "Panade," Apricot Membrillo,
Petite Fennel and Frisée Lettuce

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED