

per se

CHEF'S TASTING MENU

January 5, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Cauliflower "Gratin," Snipped Chives
and Smoked Scallop Cream
(60.00 supplement)

CHARCOAL GRILLED PERSIAN CUCUMBERS

"Falafel," Pickled Peppers, Candied Lemon, Toasted Pine Nuts,
Hearts of Romaine Lettuce and "Romesco"

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Bartlett Pear, Salsify Root, Virginia Peanuts
and Compressed Winter Chicories
Served with Toasted Brioche
(30.00 supplement)

APPLEWOOD SMOKED BACON WRAPPED TURBOT

Cocktail Artichokes, Picholine Olives
and Crispy Garlic

BUTTER POACHED NOVA SCOTIA LOBSTER

Butternut Squash "Confit," English Walnuts,
Sprouting Kale and Horseradish Mousseline

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

"Choux de Bruxelles Farcis," Thompson Grapes,
Parsnip Purée and "Sauce Périgourdine"

HAND CUT "TAGLIATELLE"

"Castelmagno" Cheese and Shaved Black Winter Truffles from Provence
(125.00 supplement)

HERB ROASTED RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Forest Mushroom "Pierogi," Tokyo Turnips,
Sweet Carrots and "Sauce Navarin"

100 DAY DRY AGED SNAKE RIVER FARMS' BEEF

Yukon Gold Potato "Mille-Feuille," Hen-of-the-Woods Mushrooms,
Wilted Arrowleaf Spinach and "Sauce Bordelaise"
(100.00 supplement)

"MRS. QUICKE'S CHEDDAR"

Caramelized Broccoli "Pain Perdu," Honeycrisp Apples,
Piedmont Hazelnuts and Whole Grain Mustard

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED