

per se

CHEF'S TASTING MENU

January 10, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Smoked Sturgeon "Rouelle," Melted Savoy Cabbage
and Ruby Beet Butter
(60.00 supplement)

SALAD OF ROASTED PARSNIPS

Serrano Ham, Cara Cara Oranges, Compressed Chicories
and English Walnut Vinaigrette

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pecan "Ficelle," Rutabaga "Parisienne," Branston Pickles,
Honeycrisp Apples and per se Cole Slaw
Served with Toasted Brioche
(30.00 supplement)

"SAUTÉED" FILLET OF ATLANTIC BLACK BASS

Cocktail Artichokes, Cerignola Olives,
Sweet Carrots and Barigoule Emulsion

PACIFIC ABALONE "EN PICATTA"

"Ecrasée de Pommes de Terre," Heirloom Radishes,
Hearts of Romaine Lettuce and Ranch Dressing

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

Carolina Gold Rice, Wilted Arrowleaf Spinach,
Sunchoke Purée and "Sauce Mignonette"

HAND CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles from Provence
(125.00 supplement)

MILLBROOK FARM'S VENISON "EN CROÛTE"

Purplette Onions, Red Wine Braised Salsify Root,
Watercress and "Gribiche"

SPRING BROOK FARM'S "ASHBROOK"

Broccoli "Tarte," Meiwa Kumquat, Celery Branch Salad
and Kendall Farms' Crème Fraîche

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED