

per se

CHEF'S TASTING MENU

January 11, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Smoked Sturgeon "Croustillant," Pickled Celery Branch,
Tomato Marmalade and Horseradish Crème Fraîche
(60.00 supplement)

SALAD OF HERB ROASTED FENNEL BULB

Serrano Ham, Aged Parmesan, Compressed Chicories,
Blood Orange and English Walnut-Sherry Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Toasted Oat "Lavash," Cornichon Relish, Tokyo Turnips,
Frisée Lettuce and Honeycrisp Apple Butter
Served with Toasted Brioche
(30.00 supplement)

"SAUTÉED" FILLET OF ATLANTIC BLACK BASS

"Pommes Purée," Black Trumpet Mushrooms,
Sweet Carrots and Vin Jaune Emulsion

MAINE SEA SCALLOP "AMANDINE"

Glazed Cauliflower, Meyer Lemon,
Petite Basil and "Romesco"

RED WINE BRAISED FOUR STORY HILL FARM'S "POULARDE"

"Lentilles du Puy," Broccoli Florettes, "Pain de Campagne,"
Pearl Onions and "Sauce Bordelaise"

HAND CUT "TAGLIATELLE"

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

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Garlic "Pudding," Marinated Persian Cucumbers,
Cocktail Artichokes and "Pimentón Jus"

SPRING BROOK FARM'S "ASHBROOK"

Roasted Heirloom Beets, Chestnut "Confit,"
Fig Chutney and "Beurre Noisette"

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED