

per se

CHEF'S TASTING MENU

January 12, 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

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat "Lavash," Heirloom Radishes, Belgian Endive
and Honeycrisp Apple Butter
Served with Toasted Brioche
(30.00 supplement)

"CONFIT" FILLET OF CHATHAM BAY COD

Parsley "Panade," Roasted Cauliflower, Meyer Lemon,
Sprouting Kale and Brown Butter Gastrique

GEORGES BANK SEA SCALLOP "POÊLÉE"

"Ris de Veau," Black Trumpet Mushroom "Duxelle," Tokyo Turnips,
Glazed Pearl Onions and "Sauce Blanquette"

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

"Pain de Campagne Grillé," Wilted Arrowleaf Spinach,
Toasted "Ditalini" and "Sauce Gremolata"

HAND CUT "TAGLIATELLE"

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

SADDLE OF ELYSIAN FIELDS FARM'S LAMB

Holland Eggplant "Gratin," Hearts of Romaine Lettuce,
Sweet Carrots and Red Wine Vinegar Jus

SPRING BROOK FARM'S "ASHBROOK"

"Pommes Duchesse," Cornichon "Relish,"
Frisée Lettuce and Dijon Mustard

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED