

per se

CHEF'S TASTING MENU

January 14, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR
Lobster "Knuckles," Celery Root "Remoulade,"
Pumpernickel "Blini" and Ruby Beet Emulsion
(60.00 supplement)

SALAD OF ROASTED FENNEL BULB

Hadley Orchard's Medjool Date "Meringue," Persian Cucumbers,
Meiwa Kumquats, Pea Tendrils and Ginger "Aigre-Doux"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat "Tuile," Cara Cara Orange Marmalade,
Hakurei Turnips and Pistachio "Coulis"
Served with Toasted Brioche
(30.00 supplement)

"FILET DE TURBOT AUX ÉCAILLES D'AMANDE"

Fork Crushed Sunchokes, Heirloom Radishes, Broccoli Purée
and Meyer Lemon "Beurre Blanc"

CHARCOAL GRILLED SCOTTISH LANGOUSTINES

Black Trumpet Mushroom "Duxelle," Wilted Arrowleaf Spinach,
French Leeks and "Vinaigrette Bordelaise"

LANCASTER FARM'S "SUPRÊME DE POULARDE"

Aged Gouda "Mousseline," Yukon Gold Potatoes,
Pickled Coin Onions and Serrano Ham Gastrique

HAND CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM'S "SELLE D'AGNEAU"

White Anchovy, Garlic "Lavash," "Bagna Càuda,"
Hearts of Romaine Lettuce and "Piperade"

SPRING BROOK FARM'S "ASHBROOK"

Carrot Cake, Pearson Farm's Pecans,
Cranberries and Watercress

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED