

per se

CHEF'S TASTING MENU

January 16, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Brioche "Melba," Hass Avocado Mousse and Pistachio Oil
(60.00 supplement)

SALAD OF CARAMELIZED SALSIFY ROOT

Honeycrisp Apples, Piedmont Hazelnuts, Watercress
and Black Winter Truffle Purée

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat "Croustillant," Heirloom Radishes, "Pruneaux à l'Armagnac"
and Kendall Farms' Crème Fraîche
Served with Toasted Brioche
(30.00 supplement)

MONTANA LAKE TROUT "AMANDINE"

"Chou-Fleur en Cocotte," Thompson Grapes
and Brown Butter Emulsion

PACIFIC ABALONE "EN PICATTA"

Black Trumpet Mushroom "Duxelle," Hakurei Turnips,
French Leeks and Marsala Sauce

LIBERTY FARM'S PEKIN DUCK BREAST

Meiwa Kumquats, Pickled Celery Branch, Garnet Yam Purée
and "Sauce Mignonette"

HAND CUT "TAGLIATELLE"

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

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Red Pepper "Pain Perdu," Hen-of-the-Woods Mushrooms,
Braised Pine Nuts, Cerignola Olives and "Chimichurri"

MARCHO FARMS' NATURE FED VEAL "EN CROÛTE DE SEL"

"Ris de Veau," Wilted Arrowleaf Spinach, Coin Onions,
Slow Roasted Carrots and "Vinaigrette Bordelaise"
(serves 2)

SPRING BROOK FARM'S "ASHBROOK"

Serrano Ham, Yukon Gold Potato "Mille-Feuille," Burgundy Mustard
and San Marzano Tomato Marmalade

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED