

per se

CHEF'S TASTING MENU

January 21, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Peekytoe "Crab Cake," Nasturtium Leaves and Tomato Butter
(60.00 supplement)

SALAD OF BRAISED FENNEL

Chickpea "Papadum," Bluefoot Mushrooms,
Petite Basil and Charred Eggplant Purée

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat "Croustillant," "Pruneaux à l'Armagnac,"
Petite Turnips and Roasted Sunchokes
Served with Toasted Brioche
(30.00 supplement)

HERB ROASTED TURBOT

Black Trumpet Mushroom "Panade," Fork Crushed Potatoes,
Young Leeks and Foie Gras-Sherry Emulsion

CHARCOAL GRILLED STONINGTON MAINE SEA SCALLOP

Pickled Cucumbers, Crispy Brussels Sprouts,
Shallot Rings and "Ranch Dressing"

THOMAS FARM'S PIGEON "EN CRÉPINETTE"

Parsnip Custard, Scarlet Grapes, Broccoli "Tourné"
and "Sauce Périgourdine"

HAND CUT "TAGLIATELLE"

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

SADDLE OF ELYSIAN FIELDS FARM'S LAMB

"Merguez," "Poivron Farci," Braised Swiss Chard,
Coin Onions and Niçoise Olive Jus

TWIG FARM'S "CRAWFORD"

Honeycrisp Apple "Marmalade," per se Granola, Mâche,
Candied English Walnuts and Aged Balsamic Vinegar

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED