

per se

CHEF'S TASTING MENU

January 24, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Pumpnickel "Melba," Horseradish "Panna Cotta,"
Persian Cucumber and Lucky Sorrel
(60.00 supplement)

SALAD OF CARAMELIZED BELGIAN ENDIVE
Cara Cara Orange "Suprêmes," Roasted Heirloom Beets,
Pickled Meiwa Kumquats and Pea Tendrils

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Honeycrisp Apples, Espelette Scented Cashews,
Hakurei Turnips and Marinated Holland Leeks
Served with Toasted Brioche
(30.00 supplement)

OLIVE OIL POACHED ATLANTIC HALIBUT

"Pain de Campagne," Fork Crushed Cocktail Artichokes,
Jingle Bell Peppers and Saffron "Nage"

STONINGTON MAINE SEA SCALLOP "POËLÉE"

Oro Blanco Grapefruit, Young Fennel Bulb,
Watercress and Niçoise Olive "Mousseline"

THOMAS FARM'S PIGEON "EN CRÉPINETTE"

Butternut Squash, Chestnut "Confit," Celery Branch,
Fermented Cranberries and "Sauce Périgourdine"

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"

Russet Potato "Gnocchi," Black Trumpet Mushrooms,
Meyer Lemon, Glazed Sweet Carrots and "Sauce Bordelaise"

SPRING BROOK FARM'S "ASHBROOK"

San Marzano Tomato Marmalade, French Breakfast Radishes,
Frisée Lettuce and Hobbs Shore's Bacon Vinaigrette

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED