

per se

CHEF'S TASTING MENU

January 28, 2016

"OYSTERS AND PEARLS"

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

SCOTTISH LANGOUSTINE "CARPACCIO"

Preserved Ginger, Miner's Lettuce, Kendall Farms' Crème Fraîche
and Tsar Imperial Ossetra Caviar*
(60.00 supplement)

CAMELIZED BELGIAN ENDIVE "TARTE"

Young Beets, Blood Orange "Suprêmes,"
Hass Avocado Purée and Buttermilk Dressing

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Black Trumpet Mushrooms, Satsuma Mandarins, Pickled Carrots
and Tellicherry Pepper "Aigre-Doux"
Served with Toasted Brioche
(30.00 supplement)

TURBOT "EN CROÛTE"

Fork Crushed Artichokes, Wilted Spinach,
Basil Leaves and Saffron-Mussel Emulsion

GLAZED STONINGTON MAINE SEA SCALLOP

Fingerling Potatoes, Hakurei Turnips and Bone Marrow Vinaigrette

SALMON CREEK FARMS' PORK BELLY

Savoy Cabbage, Honeycrisp Apples, Pearl Onion Petals
and Applewood Smoked Bacon Jus

"CARNAROLI RISOTTO BIOLOGICO"

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

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

"Bresaola," Bluefoot Mushrooms, Butternut Squash,
Celery Branch and Vadouvan Curry Yogurt*

TWIG FARM'S "CRAWFORD"

Armagnac Poached Prune, Sunflower Seed "Linzer"
and Coffee-Scented Chocolate Purée

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED