

per se

CHEF'S TASTING MENU

January 30, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Celery Root "Capellini," Oyster Cracker,
and Clam Chowder Sauce*
(60.00 supplement)

BUTTERNUT SQUASH "DAUPHINE"

Black Trumpet Mushrooms, Brussels Sprouts,
Gala Apples and Pearson Farm's Pecans

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Bosc Pears, French Leeks, Petite Radishes
and Coffee-Scented Chocolate Purée
Served with Toasted Brioche
(30.00 supplement)

COLUMBIA RIVER STURGEON "AU RAIFORT"

Chioggia Beets, Melted Endive, Cara Cara Orange and "Borscht"

EGG BATTERED SCOTTISH LANGOUSTINE

"Pommes Purée," Marinated Bell Peppers,
Young Fennel and "Sauce Diable"*

THOMAS FARM'S PIGEON "EN CRÉPINETTE"

Caramelized Parsnips, Glazed Chestnuts, Thompson Grapes,
Watercress and "Sauce Périgourdine"

HAND CUT "TAGLIATELLE"

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

"DÉGUSTATION" OF FOUR STORY HILL FARM'S SUCKLING PORK

Arrowleaf Spinach, Hakurei Turnips,
Mustard Frills and "Dijonnaise"

TWIG FARM'S "CRAWFORD"

Swiss Chard "Subric," Red Wine Braised Salsify Root,
Pickled Pearl Onions and "Soubise"

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED