

# per se

CHEF'S TASTING MENU

January 30, 2016

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"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR  
Horseradish "Panna Cotta," Cucumber "Gelée,"  
Pumpernickel "Melba" and Honeycrisp Apples \*  
(60.00 supplement)

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SALAD OF HEIRLOOM CARROTS

"Pain Perdu," Meiwa Kumquats, Toasted Pumpkin Seeds,  
Watercress and Cauliflower Vinaigrette

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Bartlett Pears, Glazed Parsnips, Michigan Sour Cherries,  
Candied Hazelnuts and Black Winter Truffle Purée  
Served with Toasted Brioche  
(30.00 supplement)

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MONTANA LAKE TROUT "EN CROÛTE"

Tuscan Kale "Subric," Hakurei Turnips,  
Arugula Leaves and Pickled Mustard Seeds

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STONINGTON MAINE SEA SCALLOP "EN PICATTA"

Charred Eggplant "Panisse," Cerignola Olive "Relish,"  
Red Pepper "Pudding" and Petite Parsley

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GRILLED FOUR STORY HILL FARM'S PORK BELLY

Romaine Lettuce, Tomato Marmalade, Bottarga Emulsion  
and Preserved White Anchovy

HAND CUT "TAGLIATELLE"

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

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ELYSIAN FIELDS FARM'S LAMB

"Merguez," Bluefoot Mushrooms, "Pommes Purée,"  
Meyer Lemon "Confit," "Salsa Verde" and "Sauce Pimentón"\*

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TWIG FARM'S "CRAWFORD"

Celeriac Glazed "Newton," Poached Prunes  
and Celery Branch Salad

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"ASSORTMENT OF DESSERTS"

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PRIX FIXE 325.00

SERVICE INCLUDED