

per se

CHEF'S TASTING MENU

February 4, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Gulf Coast Cobia "Pastrami," Hen Egg "Tarte" and "Ranch" Dressing
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Piedmont Hazelnut "Panade," Ruby Grapefruit,
Slow Baked Beets and Hass Avocado

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Petite Onions, Scarlet Grapes,
Mustard Cress and Madagascar Vanilla-Scented Muscat Wine
with Pumpernickel "Lavash"
(30.00 supplement)

PAN ROASTED MEDITERRANEAN TURBOT

"Pommes Purée," Glazed Cocktail Artichokes,
Crispy Radishes and Moroccan Black Olives

"SAINT-JACQUES ET TROMPETTE DE LA MORT"

Roasted Sweet Carrots, Watercress and "Sauce Blanquette"

LIBERTY FARM'S PEKIN DUCK BREAST*

"Chou-Fleur à la Grenobloise," "Gribiche" Purée and Brown Butter Emulsion

HAND CUT "TAGLIATELLE"

Truffle Lacquered Veal Sweetbread, "Parmigiano-Reggiano"
and Shaved Black Winter Truffles from Provence
(125.00 supplement)

MILLBROOK FARM'S VENISON SADDLE "EN CROÛTE"*

Glazed Turnips, Wilted Chicory and Prune-Armagnac Sauce

TWIG FARM'S "CRAWFORD"

Honeycrisp Apple "Fondant," Belgian Endive
and Celery Branch "Ribbons"

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED