

per se

CHEF'S TASTING MENU

February 5, 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)

HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"

Slow Baked Beets, Candied Piedmont Hazelnuts,
Ruby Grapefruit and Hass Avocado

HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

PAN ROASTED MEDITERRANEAN TURBOT

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

STONINGTON MAINE SEA SCALLOP

King Trumpet Mushrooms, Sweet Carrots,
Arrowleaf Spinach and "Sauce Blanquette"

LIBERTY FARM'S PEKIN DUCK BREAST*

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

HAND CUT "TAGLIATELLE"

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

MILLBROOK FARM'S VENISON SADDLE "EN CROÛTE"*

Pickled Tokyo Turnips, Creamed Savoy Cabbage,
Butternut Squash and Compressed Chicories

TWIG FARM'S "CRAWFORD"

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

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED