

per se

CHEF'S TASTING MENU

February 19, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Scottish Langoustine "Carpaccio," Horseradish "Panna Cotta,"
Persian Cucumber Gelée and Green Goddess Dressing
(60.00 supplement)

FOREST MUSHROOMS "À LA GRECQUE"

Hawaiian Hearts of Peach Palm, Marinated Radishes,
Coin Onions and Salanova Lettuce

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Rolled Oat Tuile, Hakurei Turnips,
Ruby Beets and Pearson Farm's Pecans
Served with Toasted Brioche
(30.00 supplement)

CHARCOAL GRILLED PACIFIC HAMACHI

"Collier de Hamachi Fumé," Buckwheat Crêpe,
Mandarinquats and Hass Avocado Purée

ABALONE "EN PICATTA"

Milk Poached White Asparagus, French Leeks,
Sweet Carrots and "Sauce Vin Jaune"

LIBERTY FARM'S PEKIN DUCK BREAST*

Stinging Nettle "Pierogi," Parsnip Purée, Poached Rhubarb
and Green Peppercorn Jus

HAND CUT "TAGLIATELLE"

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

SADDLE OF ELYSIAN FIELDS FARM'S LAMB*

"Merguez," Caramelized Green Garlic, English Peas,
Pearl Onions and Red Veined Arugula

TWIG FARM'S "CRAWFORD"

"Jamón Ibérico de Bellota" Croquette, Honeycrisp Apples,
Celery Branch Salad and Whole Grain Mustard

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED