

per se

CHEF'S TASTING MENU

September 27, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

"Quenelle de Flétan," Savoy Cabbage, Plum Sorrel
and Smoked Salmon "Glaçage"
(75.00 supplement)

"CÉLERI FARCI AU PAIN PERDU"

Cara Cara Orange, Crispy Salsify Root,
Mizuna and Black Truffle Vinaigrette

SAUTERNES POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Toasted Hazelnuts, Grilled Sunchokes,
Sugar Snap Peas and Huckleberry "Compote"
(40.00 supplement)

ATLANTIC HALIBUT "CUIT À LA VAPEUR"

Tomato "Concassé," Marinated Peppers,
Parsley and Italian Caper "Ravigote"

"QUICHE LORRAINE"

Butter Poached Nova Scotia Lobster
King Richard Leeks and Red Pearl Onions
with Applewood Smoked Bacon Custard

THOMAS FARM'S PIGEON "EN CRÉPINETTE"

"Champignons de Paris," Purple Top Turnip "Coins"
and Porcini Mushroom Purée

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Yukon Gold Potato "Mille-Feuille," Roasted Sweet Carrots,
Wilted Arrowleaf Spinach and Tarragon Reduction

"SOUP & SANDWICH"

Von Trapp Brothers' "Oma"
Applewood Smoked Bacon, Black Winter Truffle
and "Pain de Campagne" with Watercress "Velouté"

"ASSORTMENT OF DESSERTS"

LUNCH PRIX FIXE

CHEF'S MENU 310.00

7 COURSE 245.00

5 COURSE 205.00

SERVICE INCLUDED