

per se

CHEF'S TASTING MENU

October 28, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Pacific Geoduck Clam and Cauliflower "Panna Cotta"
(75.00 supplement)

"BAVAROIS" OF BIG ISLAND HEARTS OF PEACH PALM

Cocktail Artichokes, Compressed Ninja Radishes, Jingle Bell Peppers,
Heirloom Sorrel and Lime "Vierge"

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Concord Grape Glaze, Pistachio "Financier,"
Petite Radishes and Belgian Endive
Served with Toasted Brioche
(40.00 supplement)

FILLET OF ATLANTIC HALIBUT

Pumpnickel "Blini," Pickled Celery Branch,
Ruby Beet Marmalade and Nasturtium Caper Cream

CHARCOAL GRILLED GEORGES BANK SEA SCALLOP

"Pommes Purée," Young Kale, Sweet Garlic and "Anchoïade"

LIBERTY FARM'S PEKIN DUCK BREAST "RÔTI À LA BROCHE"

Crispy Brussels Sprouts, Honeycrisp Apples,
Roasted Chestnuts and "Sauce Périgourdine"

"CARNAROLI RISOTTO BIOLOGICO"

Shaved White Truffles from Alba, Castelmagno "Mousseline"
and "Beurre Noisette"
(175.00 supplement)

ELYSIAN FIELDS FARM'S LAMB SADDLE

Matsutake Mushrooms, Hakurei Turnips,
Red Veined Arugula and Rosemary Jus

CONSIDER BARDWELL FARM'S "DORSET"

Corn "Madeleine," BLiS Maple Syrup
and Applewood Smoked Bacon Vinaigrette

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED