

per se

CHEF'S TASTING MENU

November 8, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Smoked Sturgeon "Pierogi," Pumpernickel "Tuile,"
Celery Branch and Whipped Kendall Farm's Crème Fraîche
(75.00 supplement)

SALAD OF COCKTAIL ARTICHOKEs

Parmesan "Pain Perdu," Crispy Cauliflower, Cerignola Olives,
Red Veined Arugula and Bell Pepper Vinaigrette

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Parsnip "Chips," Ruby Red Grapefruit, English Walnuts,
Belgian Endive and Burnt White Gold Honey
Served with Toasted Brioche
(40.00 supplement)

"CONFIT" OF ATLANTIC HALIBUT

Garnet Yam "Panade," Salsify Root "Chips,"
Mustard Cress and Pumpkin Seed Pesto

NOVA SCOTIA LOBSTER "MITTS"

Matsutake Mushroom "Ravioli," Pickled Swiss Chard, Meyer Lemon,
Piedmont Hazelnuts and "Sauce Blanquette"

WOLFE RANCH BOBWHITE QUAIL

Wrapped in Applewood Smoked Bacon
Toasted Barley Purée, Heirloom Kale Salad,
Petite Radishes and "Gremolata"

SOFT SCRAMBLED AMERAUCANA HEN EGGS

"Ris de Veau," "Parmigiano-Reggiano"
and Shaved White Truffles from Alba
(175.00 supplement)

BEEF SHORT RIB "EN FEUILLE DE BRIC"

Slow Roasted Savoy Cabbage, Honeycrisp Apples,
Brussels Sprouts and Fingerling Potatoes

CONSIDER BARDWELL FARM'S "DORSET"

Brown Butter "Shortbread," Cranberry Chutney
and Fennel Relish

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED