

per se

CHEF'S TASTING MENU

November 11, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Dill "Blini," Celery Branch Ribbons, Poppy Seed "Crumble,"
Red Onion Rings and Horseradish Crème Fraîche
(75.00 supplement)

SALAD OF ROASTED SWEET CARROTS

Caramelized Artichokes, Persian Cucumbers, Young Kale,
Za'atar Scented Yogurt and Meyer Lemon Vinaigrette

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat "Tuile," Butternut Squash, Cranberry "Jam,"
Plum Sorrel and BLiS Maple Syrup
Served with Toasted Brioche
(40.00 supplement)

"CONFIT" FILLET OF MEDITERRANEAN LUBINA

Parsley "Panade," Cerignola Olive "Relish,"
Fork Crushed Sunchokes and "Vin Blanc"

BUTTER POACHED NOVA SCOTIA LOBSTER "MITTS"

"Pommes Purée," Petite Radishes, Smoked Hollandaise,
Pea Shoots and "Sauce Américaine"

WOLFE RANCH BOBWHITE QUAIL

Garnet Yam "Bouchon," Compressed Honeycrisp Apples,
Toasted Pumpkin Seeds and Cornbread "Pudding"

"CARNAROLI RISOTTO BIOLOGICO"

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

ELYSIAN FIELDS FARM'S LAMB SADDLE

Chanterelle Mushrooms, Braised Fennel Bulb,
Red Veined Arugula and "Romesco"

"TÊTE DE MOINE"

Broccoli "Gratin," Pickled Pearl Onion Petals, Mustard Cress
and San Marzano Tomato Marmalade

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED