

per se

CHEF'S TASTING MENU

November 15, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Santa Barbara Sea Urchin, Buckwheat "Capellini,"
Squid Ink "Tempura" and Basil
(75.00 supplement)

"GNOCCHI A LA PARISIENNE EN GLAÇAGE"

Parmesan "Crisps," Petite Radishes, "Champignons de Paris,"
Pea Shoots and Black Winter Truffle

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Hadley Orchard's Medjool Dates,
Salsify Root, Sicilian Pistachios and Lucky Sorrel
Served with Toasted Brioche
(40.00 supplement)

CABBAGE WRAPPED COLUMBIA RIVER STURGEON

Pumpernickel "Blini," Poppy Seed Mousse,
Melted Savoy Cabbage and Ruby Beet Butter

BUTTER POACHED NOVA SCOTIA LOBSTER

Crosnes, Caramelized Butternut Squash,
Celery Branch and "Vinaigrette Vin Jaune"

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

Anson Mills' Cracked Oats, Sunchoke,
Young Kale and Burnt Lemon Jus

"CARNAROLI RISOTTO BIOLOGICO"

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

MILLBROOK FARM'S VENISON SADDLE

Wrapped in Applewood Smoked Bacon
Chanterelle Mushroom "Duxelles," Grilled Gala Apples,
French Leeks and "Sauce au Porto"

"TÊTE DE MOINE"

"Gâteau aux Pruneaux," English Walnuts, Celery Root,
Parsley Shoots and Black Winter Truffle Gastrique

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED