

per se

CHEF'S TASTING MENU

November 18, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Hobbs Shore's Bacon, Hand Cut "Capellini," Pickled Celery Branch
and Smoked Sturgeon Cream
(75.00 supplement)

"GNOCCHI À LA PARISIENNE EN GLAÇAGE"

Parmesan "Crisps," Hakurei Turnips, "Champignons de Paris,"
Pea Shoots and Black Winter Truffle Purée

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Spice Poached Bartlett Pears, Ruby Beets, Salsify Root,
Lucky Sorrel and Kendall Farms' Crème Fraîche
Served with Toasted Brioche
(40.00 supplement)

"CONFIT" FILLET OF MEDITERRANEAN LUBINA

Parsley "Panade," Cocktail Artichokes, Sweet Carrots,
Crosnes and "Barigoule" Emulsion

CHARCOAL GRILLED SCOTTISH LANGOUSTINES

Heirloom Radishes, San Marzano Tomato Marmalade,
Romaine Lettuce, Basil Blooms and "Anchoïade"

"RILLETTES" OF FOUR STORY HILL FARM'S POULARDE

"Pommes Purée," Black Trumpet Mushrooms,
Roasted Rutabaga and Glazed Pearl Onions

"CARNAROLI RISOTTO BIOLOGICO"

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

ELYSIAN FIELDS FARM'S LAMB

Cauliflower Florettes, Meyer Lemon "Suprême,"
Garlic Pudding and "Gremolata"

"TÊTE DE MOINE"

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

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED