

per se

CHEF'S TASTING MENU

November 21, 2015

"OYSTERS AND PEARLS"

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

"QUICHE LORRAINE"

Tsar Imperial Ossetra Caviar
Santa Barbara Sea Urchin, Pickled Red Onions and Frisée Lettuce
(75.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Butternut Squash "Panna Cotta," Spiced Pearson Farm's Pecans,
Roasted Brussels Sprouts and Honeycrisp Apple Butter

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Parsnip "Chips," Chestnut "Confit," Celery Branch
and Black Winter Truffle Purée
Served with Toasted Brioche
(40.00 supplement)

"CONFIT" FILLET OF ATLANTIC HALIBUT
Braised Tuscan Kale, Jingle Bell Peppers, Sunchokes
and Toasted Pine Nuts

SCOTTISH LANGOUSTINES "EN PICATTA"

Hen-of-the-Woods Mushrooms, Hearts of Romaine Lettuce,
Hakurei Turnips and "Sauce Bordelaise"

WOLFE RANCH BOBWHITE QUAIL

Wrapped in Applewood Smoked Bacon
"Pommes Rissolées," Crispy Shallots, Red Radishes
and "Gastrique Béarnaise"

"CARNAROLI RISOTTO BIOLOGICO"

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

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Anson Mills' Stone Cut Oats, Royal Blenheim Apricots, Heirloom Cauliflower,
French Leeks and Vadouvan Curry Jus

CONSIDER BARDWELL FARM'S "DORSET"

Sweet Carrot "Crêpe," Hadley Orchard's Medjool Dates and Virginia Peanuts

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED