

per se

CHEF'S TASTING MENU

November 22, 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, Celery Root "Capellini," Fried Oyster
and Smoked Sturgeon Cream
(75.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Grapefruit "Suprêmes," Petite Radishes, Marcona Almonds,
Bitter Greens and Moroccan Olives

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Red Onions, Scallion "Émincé," Fennel Bulb
and Bartlett Pear "Consommé"
Served with Toasted Brioche
(40.00 supplement)

"CONFIT" FILLET OF ATLANTIC HALIBUT

Parsley "Panade," Crispy Salsify Root,
Hearts of Romaine Lettuce and "Gribiche"

BUTTER POACHED NOVA SCOTIA LOBSTER

Sunchoke "Hash," Cauliflower "Lamelles,"
Ruby Red Beets and "Albufera Sauce"

FOUR STORY HILL FARM'S POULARDE BREAST

Braised Tuscan Kale, Charred Jingle Bell Peppers,
Flowering Watercress and Garnet Yam Purée

MARCHO FARMS' "VEAL ORLOFF"

"Ris de Veau," "Pommes Pont-Neuf," Sweet Carrots,
Chanterelle Mushrooms and "Steak Sauce"

"TÊTE DE MOINE"

English Walnut "Pain Perdu," Hakurei Turnips,
Frisée Lettuce and Honeycrisp Apple Marmalade

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED