

per se

CHEF'S TASTING MENU

November 27, 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, Crispy Oyster "Belly," Arrowleaf Spinach "Rigatini"
and Ameraucana Hen Egg Yolk "Confit"
(75.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Matsutake Mushrooms, Persian Cucumbers, Red Ribbon Sorrel
and Young Coconut "Vierge"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Milk "Tuile," Concord Grapes, Tokyo Turnips,
Virginia Peanuts and Upland Cress
Served with Toasted Brioche
(40.00 supplement)

"SAUTÉED" FILLET OF MEDITERRANEAN TURBOT

Braised Tuscan Kale, Sweet Carrots,
Roasted Crosnes and Pea Shoots

CHARCOAL GRILLED GEORGES BANK SEA SCALLOP

Black Trumpet Mushrooms, Yukon Gold Potatoes, King Richard Leeks
and Whole Grain Mustard Vinaigrette

THOMAS FARM'S PIGEON "EN CRÉPINETTE"

Cauliflower "Amandine," Royal Blenheim Apricots,
Mâche and Vadouvan Curry Sauce

"CARNAROLI RISOTTO BIOLOGICO"

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

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Jingle Bell Peppers, Cocktail Artichokes, "Romesco,"
Fennel Bulb and Moroccan Olive Jus

"TÊTE DE MOINE"

Gnocchi "Parisiennne," Bartlett Pear, Fines Herbes
and Black Winter Truffle "Aigre-Doux"

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED