

per se

CHEF'S TASTING MENU

December 6, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Smoked Sturgeon "Royale," Pumpernickel "Croûtons,"
Persian Cucumbers and Poppy Seed Crumble
(75.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Satsuma Mandarins, Fennel Bulb, Pea Shoots
and "Beurre au Topinambour"

SLOW POACHED ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Gala Apple, Celery Relish, Bitter Greens and Peanut Brittle
Served with Toasted Brioche
(40.00 supplement)

"ROUGET EN ÉCAILLES"

"Colcannon," Heirloom Radishes, Frisée Lettuce
and Whole Grain Mustard Sauce

"CARNAROLI RISOTTO BIOLOGICO"

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

BUTTER POACHED NOVA SCOTIA LOBSTER

Garnet Yam Purée, Toasted Pearson Farm's Pecans,
Brussels Sprouts and Brown Butter Emulsion

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

Heirloom Cauliflower "Ragoût," Jingle Bell Peppers
and Romanesco

HONEYCOMB TRIPE "MARSALA"

"Capellini," Garlic Chips, Forest Mushrooms and Petite Parsley

ELYSIAN FIELDS FARM'S LAMB RIB-EYE

"Tabbouleh," Caramelized Cocktail Artichokes,
Cerignola Olives and Za'atar Jus

"TÊTE DE MOINE"

Melted King Richard Leeks, Red Ruby Beets
and Crispy Salsify Root

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED