

per se

CHEF'S TASTING MENU

December 10, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Brioche "Melba," Pistachio Oil and Hass Avocado
(75.00 supplement)

"POMMES DAUPHINE"

Ameraucana Hen Egg Yolk "Confit," Cherry Belle Radishes,
Frisée Lettuce and Black Winter Truffles from Provence

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Honeycrisp Apples, Celery Branch "Relish,"
Virginia Peanuts and Bitter Greens
Served with Toasted Brioche
(40.00 supplement)

"SAUTÉED" FILLET OF MEDITERRANEAN TURBOT

Marinated Jingle Bell Peppers, Fennel Tapenade,
Cerignola Olives and "Jus de Poulet"

CHARCOAL GRILLED PACIFIC ABALONE

Glazed Turnips, Satsuma Mandarins, French Leeks
and Sweet Carrot Vinaigrette

BUTTERMILK FRIED WOLFE RANCH BOBWHITE QUAIL BREAST

Hobbs Shore's Bacon "Lardons," Persian Cucumbers,
Hearts of Romaine Lettuce and "Ranch Jus"

"CARNAROLI RISOTTO BIOLOGICO"

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

MILLBROOK FARM'S VENISON SADDLE "EN CROÛTE"

Anson Mills' Stone Cut Oats, Black Trumpet Mushrooms,
Butternut Squash and Sour Cherry Gastrique

"BRIE FERMIER"

Crispy Brussels Sprouts, Piedmont Hazelnuts,
Concord Grapes and Parsnip Cream

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED