

per se

CHEF'S TASTING MENU

December 11, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Sea Scallop "Boudin," Marinated French Leeks,
Celery Branch and Noilly Prat Emulsion
(75.00 supplement)

SALAD OF HEIRLOOM CARROTS

Hawaiian Hearts of Peach Palm, Satsuma Mandarins,
Scallion "Émincé" and Young Ginger

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Ruby Beets, Hakurei Turnips, Black Winter Truffle Purée,
Lucky Sorrel and Kendall Farms' Crème Fraîche
Served with Toasted Brioche
(40.00 supplement)

"CONFIT" FILLET OF MONTANA LAKE TROUT

Yukon Gold Potato "Parisienne," Honeycrisp Apples,
Tuscan Kale and Horseradish "Beurre Blanc"

NOVA SCOTIA LOBSTER "TARTE"

Fennel Tapenade, Pickled Pearl Onion Petals,
Marcona Almonds and "Vin Jaune"

SALMON CREEK FARMS' PORK BELLY

Hen Egg "Crêpe," Jingle Bell Peppers, Romaine Lettuce
and Dijon Mustard Gastrique

"CARNAROLI RISOTTO BIOLOGICO"

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

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

"Petit Salé," French Breakfast Radishes
and "Vinaigrette de Topinambour"

"BRIE FERMIER"

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

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED