

per se

CHEF'S TASTING MENU

December 12, 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, Lucky Sorrel
and Black Winter Truffle Purée
Served with Toasted Brioche
(40.00 supplement)

"ROUGET EN ÉCAILLES"

"Pommes Rissolées," Bluefoot Mushrooms,
Pearl Onions and Flowering Watercress

CHARCOAL GRILLED DEER ISLE MAINE SEA SCALLOP

Thompson Grapes, Radicchio Treviso, Parsnip Cream
and Cherry Balsamic Vinaigrette

SALMON CREEK FARMS' PORK BELLY

Hen Egg "Crêpe," Hearts of Romaine Lettuce,
"Piperade" 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,
Cocktail Artichokes and Meyer Lemon

HONEYCRISP APPLE PIE

"Brie Fermier"

English Walnut "Streusel," Butternut Squash
and Black Winter Truffle Crème Fraîche

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED