

per se

CHEF'S TASTING MENU

December 14, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Sea Scallop "Blini," "Pommes Gaufrettes,"
French Breakfast Radishes and "Sauce Gribiche"
(75.00 supplement)

SALAD OF HEIRLOOM CARROTS

Radicchio Treviso, Hadley Orchard's Medjool Dates,
Virginia Peanuts, Persian Cucumber and Spiced Greek Yogurt

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Bartlett Pear, Compressed Winter Chicories,
Piedmont Hazelnuts and Parsnip Cream
Served with Toasted Brioche
(40.00 supplement)

[74]"PAVÉ" OF MEDITERRANEAN LUBINA→

SAUTÉED FILLET OF ATLANTIC COD

Cauliflower Florettes, Tuscan Kale,
Meyer Lemon and Romesco Butter

BUTTER POACHED NOVA SCOTIA LOBSTER

Slow Baked Garnet Yams, Tokyo Turnips, Honeycrisp Apples,
and Black Winter Truffles from Provence

LIBERTY FARM'S PEKIN DUCK BREAST "RÔTI À LA BROCHE"

Broccoli Purée, Marcona Almonds,
Pea Shoots and Concord Grape Jus

"CARNAROLI RISOTTO BIOLOGICO"

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

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

"Pommes Rissolés," Hen-of-the-Woods Mushrooms, French Leeks,
Wilted Arrowleaf Spinach and "Sauce Bordelaise"

"BRIE FERMIER"

Grilled Sunchokes, Ruby Beet Pudding and Celery Salad

"ASSORTMENT OF DESSERTS"

CARAMELIZED BANANA SORBET

Spiced Custard, Toasted Pistachios
and Prune "Pudding"

MADAGASCAR VANILLA ICE CREAM

"Sablé à la Fleur de Sel," Mincemeat Chutney
and Buttermilk "Panna Cotta"

"MONT BLANC"

Caramelia Chocolate Mousse, Chestnut Crème Diplomat
and Swiss Meringue

PRIX FIXE 310.00

SERVICE INCLUDED