

per se

CHEF'S TASTING MENU

December 20, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Hobbs Shore's Bacon, "Pommes Duchesse,"
Persian Cucumbers and Hearts of Romaine Lettuce
(75.00 supplement)

"BAVAROIS" OF HAWAIIAN HEARTS OF PEACH PALM

Hass Avocado, Blood Oranges, Spiced Cashews,
Heirloom Radishes and Plum Sorrel

SAUTERNES POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Poached Bartlett Pear, Belgian Endive, English Walnuts
and Parsnip-Vanilla "Pudding"
Served with Toasted Brioche
(40.00 supplement)

HERB ROASTED WING OF SPANISH TURBOT

Hen-of-the-Woods Mushrooms, Caramelized French Leeks,
Tokyo Turnips and "Sauce Périgourdine"

CHARCOAL GRILLED DEER ISLE SEA SCALLOP

"Ris de Veau," Glazed Brussels Sprouts,
Sweet Carrots and Noilly Prat Emulsion

WOLFE RANCH BOBWHITE QUAIL BREAST

Russet Potato "Gnocchi," Bluefoot Mushrooms,
Broccoli Florettes and "Sauce Suprême"

"CARNAROLI RISOTTO BIOLOGICO"

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

SADDLE OF MILLBROOK FARM'S VENISON "EN CROÛTE"

Cranberry "Jam," Wilted Arrowleaf Spinach
and Garnet Yam Purée

"CAMEMBERT LE POMMIER"

Swiss Chard "Subric," Marinated Salsify Root,
Honeycrisp Apples and Burgundy Mustard

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED