

per se

CHEF'S TASTING MENU

December 22, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Nova Scotia Lobster Knuckles "en Gelée," Hass Avocado,
Celery Branch and Horseradish Crème Fraîche
(75.00 supplement)

BUTTERNUT SQUASH "CONFIT"

Glazed Chestnuts, Honeycrisp Apples, Greek Yogurt,
Tuscan Kale and Brown Butter Emulsion

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat "Tuile," Ruby Red Grapefruit, Beet "Parisienne" and Salsify Root Cream
Served with Toasted Brioche
(40.00 supplement)

"CONFIT" FILLET OF MEDITERRANEAN LUBINA

"Pain de Campagne," Heirloom Cauliflower Florettes,
Italian Capers and "Sauce Gremolata"

MAINE SEA SCALLOP "POÊLÉE"

Watercress "Panade," Radicchio Treviso, Parsnip-Vanilla "Pudding"
and Cherry Balsamic Vinaigrette

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

Hen-of-the-Woods Mushrooms, Melted Savoy Cabbage,
Swiss Chard Stems and Whole Grain Mustard Jus

"CARNAROLI RISOTTO BIOLOGICO"

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

48 HOUR BRAISED BEEF SHORT RIB

Anson Mills' Polenta "Croûtons," Wilted Arrowleaf Spinach,
Sweet Carrots and Blue Apron Ale Gastrique

"CAMEMBERT LE POMMIER"

Sunchoke "Mille-Feuille," Thompson Grapes, Frisée Lettuce
and Black Winter Truffles from Provence

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED