

per se

CHEF'S TASTING MENU

December 29, 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,"
Celery Branch and Hass Avocado Purée
(75.00 supplement)

BUTTERNUT SQUASH "BAVAROIS"

Poached Bartlett Pear, Brussels Sprouts, Cranberry "Jam"
and Black Winter Truffles from Provence

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Buckwheat "Crêpe," Honeycrisp Apple "Mille-Feuille," Radicchio Treviso,
Pearson Farm's Pecans and Cherry Balsamic Vinegar
Served with Toasted Brioche
(40.00 supplement)

"CONFIT" FILLET OF ATLANTIC HALIBUT

Fork Crushed Fingerling Potatoes, Caramelized Leeks,
Parsley Shoots and Italian Caper Cream

CHARCOAL GRILLED GEORGES BANK SEA SCALLOP

Cocktail Artichokes, Marinated Bell Peppers, Fennel Bulb
and "Jus de Coquille Saint-Jacques"

RED WINE BRAISED FOUR STORY HILL FARM'S "POULARDE"

"Lentilles du Puy," Hen-of-the-Woods Mushrooms,
Glazed Turnips and Sweet Carrots

"CARNAROLI RISOTTO BIOLOGICO"

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

SADDLE OF ELYSIAN FIELDS FARM'S LAMB

Cauliflower Florettes, Meyer Lemon,
Kale Sprouts and "Sauce Gremolata"

"CAMEMBERT LE POMMIER"

Sour Cherry "Pudding," Piedmont Hazelnuts,
Plum Sorrel and "Soubise"

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED