

per se

CHEF'S TASTING MENU

January 6, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR
Serrano Ham, Soft Poached Quail Egg,
Red Onion Rings and Chive Crème Fraîche
(60.00 supplement)

SALAD OF SLOW ROASTED CARROTS
Yogurt "Tuile," Holland Eggplant, Persian Cucumber
and Cumin Vinaigrette

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Kumquat "Confit," Pearson Farm's Pecans,
Young Ginger and Matcha Tea "Gelée"
Served with Toasted Brioche
(30.00 supplement)

APPLEWOOD SMOKED BACON WRAPPED TURBOT
Fennel Bulb "Tapenade," Pickled Peppers
and "Sauce Noilly Prat"

CHARCOAL GRILLED GEORGES BANK SEA SCALLOP
Butternut Squash, Brussels Sprouts, Ruby Beets,
Pea Shoots and Caramelized Onion "Consommé"

"RILLETTES" OF LIBERTY FARM'S PEKIN DUCK
Yukon Gold Potato "Gratin" Croutons, Celery Branch,
Fermented Cranberries and Sage Lemon Jus

HAND CUT "TAGLIATELLE"
"Castelmagno" Cheese and Shaved Black Winter Truffles from Provence
(125.00 supplement)

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB
Crispy White Anchovy, Carolina Gold Rice,
Heirloom Radish and "Bagna Cauda"

"CAMEMBERT LE POMMIER"
Forest Mushrooms, Compressed Asian Pear,
Tokyo Turnip and Mustard Frills

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED