

per se

CHEF'S TASTING MENU

January 7, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Serrano Ham, Hard Boiled 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

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pumpernickel "Lavash," Ruby Red Beets,
Coin Onions and Mustard Frills
Served with Toasted Brioche
(30.00 supplement)

APPLEWOOD SMOKED BACON WRAPPED TURBOT

Fork Crushed Sunchokes, Heirloom Radishes,
French Leeks and "Soubise Mousseline"

GEORGES BANK SEA SCALLOP "POÊLÉE"

Butternut Squash Gnocchi "Parisienne," Brussels Sprouts,
Honeycrisp Apples and Black Truffle Emulsion

THOMAS FARM'S PIGEON

Yukon Gold Potato "Gratin" Croûton, Celeriac "Remoulade,"
Red Wine Poached Bartlett Pears and "Sauce Mignonette"

HAND CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM'S "SELLE D'AGNEAU"

Caramelized Fennel "Barbajuan," Marinated Bell Peppers,
Marcona Almonds and Cerignola Olive "Relish"

"CAMEMBERT LE POMMIER"

Forest Mushroom "Tarte," Prune Pudding, Meiwa Kumquats,
Pickled Swiss Chard and Sherry Gastrique

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED