

per se

CHEF'S TASTING MENU

January 17, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Cauliflower "Panna Cotta," Pickled Red Onion "Gelée,"
Brioche Croûtons and Oyster "Nuage"
(60.00 supplement)

SALAD OF ROASTED PARSNIPS

Winter Citrus "Suprêmes," Kale Sprouts,
Petite Lettuces and Marcona Almond Cream

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat "Croustillant," Tokyo Turnips, "Pruneaux à l'Armagnac"
and Kendall Farms' Crème Fraîche
Served with Toasted Brioche
(30.00 supplement)

CHARCOAL GRILLED MONTANA LAKE TROUT

"Écrasé de Pommes de Terre," Heirloom Radishes,
English Cucumber and White Anchovy Vinaigrette

PACIFIC ABALONE "EN PICATTA"

Hen-of-the-Woods Mushrooms, Granny Smith Apples
and Butternut Squash "Pudding"

LIBERTY FARM'S PEKIN DUCK BREAST

"Lentilles du Puy," French Leeks, Watercress
and "Sauce Hydromel"

HAND CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles from Provence
(125.00 supplement)

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Cocktail Artichokes, Sweet Carrots, Crispy Coin Onions,
Garlic Chips and "Jus Barigoule"

HERB ROASTED MARCHO FARMS' NATURE FED VEAL

"Ris de Veau," Yukon Gold Potato "Mille-Feuille,"
Rainbow Swiss Chard and Cipollini Onions
(serves 2)

SPRING BROOK FARM'S "ASHBROOK"

Tomato Marmalade "Pain Perdu," Celery Branch Salad
and Hobbs Shore's Bacon Emulsion

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED