

per se

TASTING OF VEGETABLES

January 17, 2016

PARSNIP BREAD PUDDING

Forest Mushroom "Consommé," Satsuma Mandarins
and Tarragon "Mousseline"

"WALDORF SALAD"

"Bleu d'Auvergne," Pickled Celery Branch, English Walnuts,
Belgian Endive and "Gelée de Pommes au Cidre"

"DÉGUSTATION DE POMMES DE TERRE"

Compressed Chicories, Heirloom Radishes
and Black Winter Truffle Emulsion

BUTTERNUT SQUASH "GNOCCHI À LA PARISIENNE"

Brussels Sprout "Croustillant," Poached Cranberries
and Burgundy Mustard "Beurre Blanc"

"PAVÉ" OF HOLLAND EGGPLANT

Cocktail Artichokes, Petite Basil,
Romaine Lettuce and "Piperade"

MASCARPONE ENRICHED POLENTA "AGNOLOTTI"

Braised Collard Greens, Pearson Farm's Pecans
and Rutabaga Purée

NETTLE MEADOW FARM'S "KUNIK"

Sunchoke "Rösti," Red Wine Poached Bartlett Pears,
Ruby Beets and French Leeks

CAVE AGED "COMTÉ"

Corn "Madeleine," Black Mission Figs,
Toasted Pistachios and Whipped White Gold Honey

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED

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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

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SALON MENU

January 17, 2016

SALAD OF ROASTED PARSNIPS
Winter Citrus "Suprêmes," Kale Sprouts,
Petite Lettuces and Marcona Almond Cream
32.

"WALDORF SALAD"
"Bleu d'Auvergne," Pickled Celery Branch, English Walnuts,
Belgian Endive and "Gelée de Pommes au Cidre"
32.

MASCARPONE ENRICHED POLENTA "AGNOLOTTI"
Braised Collard Greens, Pearson Farm's Pecans
and Rutabaga Purée
34.

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
40.

TSAR IMPERIAL OSSETRA CAVIAR
Cauliflower "Panna Cotta," Pickled Red Onion "Gelée,"
Brioche Croûtons and Oyster "Nuage"
125.

CHARCOAL GRILLED MONTANA LAKE TROUT
"Écrasé de Pommes de Terre," Heirloom Radishes,
English Cucumber and White Anchovy Vinaigrette
36.

SALMON CREEK FARMS' PORK BELLY
"Lentilles du Puy," French Leeks, Watercress
and "Sauce Hydromel"
38.

PACIFIC ABALONE "EN PICATTA"
Hen-of-the-Woods Mushrooms, Granny Smith Apples
and Butternut Squash "Pudding"
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB
Cocktail Artichokes, Sweet Carrots, Crispy Coin Onions,
Garlic Chips and "Jus Barigoule"
46.

HAND CUT "TAGLIATELLE"
"Parmigiano-Reggiano" and Shaved Black Winter Truffles from Provence
125.

SERVICE INCLUDED