

per se

CHEF'S TASTING MENU

January 18, 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 COMPRESSED CHICORIES

Serrano Ham, Olive "Ficelle," Jingle Bell Peppers,
Cocktail Artichokes and "Vin Jaune Vinaigrette"

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

ATLANTIC STRIPED BASS "EN ÉCAILLES DE POMMES DE TERRE"

Littleneck Clams, La Ratte Potatoes, Heirloom Radishes,
Celery Branch "Ribbons" and Watercress "Velouté"

BUTTER POACHED NOVA SCOTIA LOBSTER

"Ris de Veau," Fines Herbs "Anolini," Tokyo Turnips,
French Leeks and "Sauce Blanquette"

LIBERTY FARM'S PEKIN DUCK BREAST

Red Quinoa, Plumped Sultanas, Charcoal Grilled Carrots,
Satsuma "Demi-Sec" and Szechuan Peppercorn Jus

HAND CUT "TAGLIATELLE"

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

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Red Wine Braised Salsify Root, Brussels Sprouts,
English Walnuts and Black Trumpet Mushroom Purée

SPRING BROOK FARM'S "ASHBROOK"

Caramelized Onion "Linzer," Crispy Kale Sprouts,
Sour Cherries, Burgundy Mustard and Petite Lettuces

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED