

per se

CHEF'S TASTING MENU

January 22, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR
Peekytoe Crab "Dauphine," Nasturtium Leaves
and Hass Avocado Purée
(60.00 supplement)

SMOKED GARNET YAM SOUP

Chestnut "Anolini," Pickled Grapes, Celery Hearts,
Mustard Cress and Parmesan Mousse

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat "Croustillant," "Pruneaux à l'Armagnac,"
Petite Turnips and Roasted Sunchokes
Served with Toasted Brioche
(30.00 supplement)

SLOW BAKED ATLANTIC HALIBUT

Black Trumpet Mushroom "Panade," Fork Crushed Potatoes,
Coin Onions and Foie Gras-Sherry Emulsion

BUTTER POACHED NOVA SCOTIA LOBSTER

Bone Marrow "Pain Perdu," Globe Artichokes, Garlic Cream,
Pink Tipped Parsley and "Sauce Barigoule"

THOMAS FARM'S PIGEON "EN CRÉPINETTE"

Creamed Savoy Cabbage, Caramelized Honeycrisp Apples
and Pecan Vinaigrette

"PORRIDGE" OF ANSON MILLS' YELLOW POLENTA

Salmon Creek Farms' Pork Belly and Shaved Black Winter Truffles
(125.00 supplement)

SADDLE OF ELYSIAN FIELDS FARM'S LAMB

"Merguez," "Poivron Farci," Braised Swiss Chard,
Young Fennel and Niçoise Olive Jus

TWIG FARM'S "CRAWFORD"

Bartlett Pear "Marmalade," Candied English Walnuts,
per se Granola, Mâche and Aged Balsamic Vinegar

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED