

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

Dill "Blini," Roasted Heirloom Beets, Persian Cucumbers
and Horseradish Crème Fraîche
(60.00 supplement)

SALAD OF CARAMELIZED COCKTAIL ARTICHOKEs

Jingle Bell Peppers, French Breakfast Radishes,
Garden Basil and Niçoise Olive Oil

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Royal Blenheim Apricots, Hakurei Turnips,
Pearson Farm's Pecans and Watercress
Served with Toasted Brioche
(30.00 supplement)

CHARCOAL GRILLED SPANISH TURBOT

Bone Marrow "Pain Perdu," Wilted Arrowleaf Spinach,
Salsify Root and "Vinaigrette Bordelaise"

MILK POACHED STONINGTON MAINE SEA SCALLOP

Parsley Leaf "Panade," Piedmont Hazelnuts, Celery Root Purée
and Black Winter Truffle Emulsion

THOMAS FARM'S PIGEON "EN CRÉPINETTE"

Fermented Cranberries, Chestnut "Lamelles," Crispy Kale Sprouts
and Butternut Squash "Pudding"

HAND CUT "TAGLIATELLE"

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

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

"Pommes Boulangère," Bluefoot Mushrooms,
Glazed Sweet Carrots and Petite Lettuces

SPRING BROOK FARM'S "ASHBROOK"

Tellicherry Pepper "Linzer," Honeycrisp Apple Marmalade,
Fennel Bulb and Cherry Balsamic Vinegar

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED