

per se

CHEF'S TASTING MENU

January 23, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Dill "Blini," Persian Cucumbers and Horseradish Crème Fraîche
(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 "Tuile," Sour Cherries, French Leeks
and Black Winter Truffle Purée
Served with Toasted Brioche
(30.00 supplement)

CHARCOAL GRILLED MONTANA LAKE TROUT

Yukon Gold Potato "Confit," French Breakfast Radishes,
Italian Capers and Meyer Lemon "Ravigote"

STONINGTON MAINE SEA SCALLOP "POÊLÉE"

Peekytoe Crab, Bone Marrow "Pain Perdu," Garlic Cream,
Globe Artichokes and "Sauce Barigoule"

LIBERTY FARM'S PEKIN DUCK BREAST

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)

MILLBROOK FARM'S VENISON "EN CROÛTE"

Black Trumpet Mushroom "Duxelle," Glazed Rutabaga,
New Zealand Spinach and Port Wine-Shallot Jus

HERB ROASTED MARCHO FARMS' VEAL CHOP

"Ris de Veau," Hakurei Turnips, Sweet Carrots,
Pearl Onions and "Sauce Blanquette"
(serves 2)

TWIG FARM'S "CRAWFORD"

Beet-Poppy Seed "Madeleine," Hadley Orchard's Medjool Dates,
Coin Onions and Belgian Endive

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED