

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

SALAD OF CARAMELIZED BELGIAN ENDIVE

Pickled Meiwa Kumquats, Hadley Orchard's Medjool Dates,
Marcona Almonds and Vadouvan Curry Vinaigrette

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

OLIVE OIL POACHED ATLANTIC HALIBUT

Littleneck Clam "Panade," Jingle Bell Peppers,
Cocktail Artichokes and Saffron "Nage"

STONINGTON MAINE SEA SCALLOP "POËLÉE"

Ruby Red Grapefruit, Toasted Sunflower Seeds,
Watercress and Sunchoke "Mousseline"

THOMAS FARM'S PIGEON "EN CRÉPINETTE"

Butternut Squash, Chestnut "Confit," Celery Branch,
Fermented Cranberries and "Sauce Périgourdine"

HAND CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"

"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