

per se

CHEF'S TASTING MENU

January 26, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Smoked Trout "Rillettes," Grilled Brioche "Melba,"
English Cucumbers and Granny Smith Apples
(60.00 supplement)

"DÉGUSTATION D'OIGNONS"

Sweet Onion "Pain Perdu," Watercress
and Holland Leek Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Bartlett Pears, Glazed Parsnips, Michigan Sour Cherries,
Candied English Walnuts and Black Winter Truffle Purée
Served with Toasted Brioche
(30.00 supplement)

OLIVE OIL POACHED ATLANTIC HALIBUT

Savoy Cabbage, Cara Cara Orange "Suprêmes," French Breakfast Radishes,
Marinated Moroccan Olives and Pea Tendrils

BUTTER POACHED NOVA SCOTIA LOBSTER

Garden Basil "Anolini," Pickled Fennel Bulb, Kale Sprouts,
Cocktail Artichokes and Saffron Emulsion

LIBERTY FARM'S PEKIN DUCK BREAST

Hakurei Turnips, Cracked Piedmont Hazelnuts,
Petite Lettuces and Fig-Chocolate Sauce

HAND CUT "TAGLIATELLE"

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

CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"

Maitake Mushroom "Dumpling," Caramelized Broccoli,
Toasted Peanuts and Szechuan Peppercorn Jus

SPRING BROOK FARM'S "ASHBROOK"

Hobbs Shore's Bacon, "Pommes Purée,"
Sweet Carrots and Burgundy Mustard

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED