

per se

CHEF'S TASTING MENU

January 27, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR
Smoked Trout & Pumpnickel "Sandwich,"
English Cucumbers and Compressed Scallions
(60.00 supplement)

"CAESAR SALAD"

Tempura of White Anchovy Fillet, Romaine Lettuce "Paquet"
and Country Bread "Croûtons"

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Black Trumpet Mushrooms, Satsuma Mandarins, Tokyo Turnips
and Tellicherry Pepper "Aigre-Doux"
Served with Toasted Brioche
(30.00 supplement)

PAN ROASTED TURBOT

Hand Cut "Linguine," Coin Onions,
Celery Branch and Clam Emulsion

SCOTTISH LANGOUSTINES

Fingerling Potatoes, "Pain de Campagne" Melba,
Young Fennel and Bouillabaisse

SALMON CREEK FARMS' PORK BELLY

Savoy Cabbage, Honeycrisp Apples, Pickled Pearl Onions
and Applewood Smoked Bacon Jus

"CARNAROLI RISOTTO BIOLOGICO"

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

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Charcoal Grilled Eggplant, Caramelized Artichokes and "Pipérade"

TWIG FARM'S "CRAWFORD"

"Linzer," Slow Baked Young Beets, Watercress
and Aged Balsamic Vinegar

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED