

per se

CHEF'S TASTING MENU

January 29, 2016

"OYSTERS AND PEARLS"

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

SCOTTISH LANGOUSTINE "CARPACCIO"

Preserved Ginger, Kendall Farms' Crème Fraîche
and Tsar Imperial Ossetra Caviar *
(60.00 supplement)

CAMELIZED BELGIAN ENDIVE "TARTE"

Young Beets, Blood Orange "Suprêmes,"
Hass Avocado Purée and Buttermilk Dressing

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Bosc Pears, French Leeks, Petite Radishes
and Coffee-Scented Chocolate Sauce
Served with Toasted Brioche
(30.00 supplement)

MONTANA LAKE TROUT "EN CROÛTE"

Parmesan "Pain Perdu," Fork Crushed Artichokes,
Wilted Spinach and Saffron-Clam Emulsion

BUTTER POACHED NOVA SCOTIA LOBSTER

Fingerling Potatoes, Hakurei Turnips and Bone Marrow Vinaigrette

THOMAS FARM'S PIGEON "EN CRÉPINETTE"

Caramelized Parsnips, Glazed Chestnuts, Thompson Grapes,
Watercress and "Sauce Périgourdine"

"CARNAROLI RISOTTO BIOLOGICO"

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

SADDLE OF ELYSIAN FIELDS FARM'S LAMB

"Bresaola," Bluefoot Mushrooms, Butternut Squash,
Celery Branch and Vadouvan Curry Yogurt *

TWIG FARM'S "CRAWFORD"

Swiss Chard "Subric," Red Wine Braised Salsify Root,
Pickled Pearl Onions and "Soubise"

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED