

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 *

TSAR IMPERIAL OSSETRA CAVIAR
Horseradish "Panna Cotta," Cucumber "Gelée,"
Pumpernickel "Melba" and Honeycrisp Apples *
(60.00 supplement)

CARAMELIZED ONION "PAIN PERDU"
Squire Hill Farm's Hen Egg, Scallion "Emincé,"
Watercress and Holland Leek Vinaigrette

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Bosc Pears, Glazed Parsnips, Michigan Sour Cherries,
Candied Hazelnuts and Black Winter Truffle Purée
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF MONTANA LAKE TROUT
Roasted Ruby Beets, Cara Cara Orange "Suprêmes,"
Toasted English Walnuts and Pea Tendrils

CHARCOAL GRILLED STONINGTON MAINE SEA SCALLOP
Jingle Bell Peppers, Braised Tuscan Kale,
Heirloom Radishes and Parsley Shoots

SALMON CREEK FARMS' PORK BELLY
Romaine Lettuce, Tomato Marmalade, Bottarga Emulsion
and White Anchovy Vinaigrette

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

ELYSIAN FIELDS FARM'S LAMB
"Merguez," Bluefoot Mushrooms, "Pommes Rissolées," Meyer Lemon "Confit,"
"Salsa Verde" and Pimentón Sauce *

SPRING BROOK FARM'S "ASHBROOK"
Whole Grain Mustard "Newton," Poached Prunes
and Celery Branch Salad

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED