

per se

CHEF'S TASTING MENU

February 2, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Horseradish "Panna Cotta," Pumpernickel "Melba,"
Ruby Beets and Granny Smith Apples
(60.00 supplement)

BELGIAN ENDIVE "TARTE"

Heirloom Radishes, Cara Cara Orange "Suprêmes,"
Hass Avocado and Buttermilk Dressing

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Pearson Farm's Pecans,
Celery Branch Salad, Coin Onions and Burgundy Mustard
Served with Toasted Brioche
(30.00 supplement)

"CONFIT" FILLET OF GULF COAST COBIA

Niçoise Olive "Panade," Holland Eggplant "Relish,"
Jingle Bell Peppers and Saffron Emulsion

STONINGTON MAINE SEA SCALLOP "POÊLÉE"

"Pommes Rissolées," Trumpet Royale Mushrooms,
Wilted Arrowleaf Spinach and Smoked Hollandaise

WOLFE RANCH "CUISSÉ DE CAILLE"

Wrapped in Applewood Smoked Bacon
Glazed Salsify Root, Butternut Squash, Brussels Sprouts
and "Sauce Périgourdine"

HAND CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM'S LAMB SADDLE*

"Panisse" Croûtons, Roasted Sweet Carrots,
Thompson Grapes and Marcona Almonds

TWIG FARM'S "CRAWFORD"

Cauliflower Purée, Candied Piedmont Hazelnuts
and Bartlett Pear Marmalade

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED