

per se

CHEF'S TASTING MENU

February 8, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Ruby Grapefruit "Panna Cotta," Parsnip "Parisiennes,"
Persian Cucumber and Hass Avocado
(60.00 supplement)

SALT BAKED CELERIAC

"Pain Perdu," Brussels Sprouts, Pickled Pearl Onions,
Meiwa Kumquats and Brown Butter Emulsion

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Rhubarb, Hakurei Turnips and Candied Pistachios
Served with Toasted Brioche
(30.00 supplement)

OLIVE OIL POACHED ATLANTIC HALIBUT

Black Trumpet Mushroom "Panade," Watercress
and French Breakfast Radishes

CHARCOAL GRILLED PACIFIC ABALONE

Compressed Winter Chicories, Bosc Pears
and English Walnut Vinaigrette

THOMAS FARM'S PIGEON "EN CRÉPINETTE"*

Fermented Cranberries, Salsify Root, and Celery Branch Salad

"RAGOÛT DE CONFIT DE CANARD"*

Squire Hill Farm's Hen Egg Yolk, Chestnut "Raviolo,"
Crispy Shallots and "Sauce Hydromel"

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*

"Ris d'Agneau," Yukon Gold Potato "Rösti," Glazed Sweet Carrots,
Wilted Arrowleaf Spinach and "Bordelaise"

SPRING BROOK FARM'S "ASHBROOK"

Holland Pepper "Tapenade," Picholine Olives,
Toasted Pine Nuts and Cauliflower Purée

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED