

per se

CHEF'S TASTING MENU

February 18, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Smoked Sturgeon "Anolini," Quail Egg
and Celery Branch Salad
(60.00 supplement)

FOREST MUSHROOMS "À LA GRECQUE"

Hawaiian Hearts of Peach Palm, Marinated Radishes,
Coin Onions and Mustard Frills

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Rolled Oat Tuile, Glazed Mandarins,
Ruby Beets and Pearson Farm's Pecans
Served with Toasted Brioche
(30.00 supplement)

DOVER SOLE "VÉRONIQUE"

Brioche Melba, Cauliflower Florettes and Thompson Grapes

PAN ROASTED SCOTTISH LANGOUSTINES

Hakurei Turnips, Sweet Carrots, Green Garlic
and Watercress "Vichyssoise"

LIBERTY FARM'S PEKIN DUCK BREAST*

Stinging Nettle "Pierogi," Parsnip Purée, Poached Rhubarb
and Green Peppercorn Jus

HAND CUT "TAGLIATELLE"

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

SADDLE OF ELYSIAN FIELDS FARM'S LAMB*

"Merguez," Cocktail Artichokes "en Picatta," Holland Eggplant,
Red Veined Arugula and "Romesco"

TWIG FARM'S "CRAWFORD"

"Jamón Ibérico de Bellota,"* Bosc Pear Marmalade,
English Walnuts and Aged Balsamic Vinegar

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED