

per se

TASTING OF VEGETABLES

July 27, 2010

"OIL AND VINEGAR"

Aged Balsamic Vinegar Sorbet, Compressed Melons and Purslane
Seasoned with Extra Virgin Olive Oil

"ROUELLE DE CHOU-FLEUR"

Del Real Medjool Dates, Cilantro Shoots and Slivered Almonds
with Madras Curry Pappadums

"RATATOUILLE"

Heirloom Tomatoes, Petite Basil, Nasturtium Capers
and Niçoise Olive Oil

TOASTED SESAME "TOFU"

Ginger "Meringue" and Cherry Belle Radishes
with Charred Shishito Pepper Dressing

POACHED SQUIRE HILL FARMS' HEN EGG

Crispy Yukon Gold Potatoes, Watercress Leaves and Romaine Ribs
with Black Winter Truffle Ravigote

BRENTWOOD SWEET CORN "AGNOLOTTI"

Chanterelle Mushrooms, Rick Bishop's Snow Peas
and Pea Tendrils with Parmesan Mousseline

"PYRENEES BREBIS"

Persillade Melba and Summer Pole Bean Salad
with Burgundy Mustard

"PASTEL DE LA PERAL"

Pecan Financier, Peach Glaze
and Celery Branch Salad

GOOSEBERRY SORBET

Crystallized Gooseberries and Fennel Pollen "Génoise"
with Tarragon-Vanilla Yogurt

"FROMAGE BLANC À L'ABRICOT"

Apricot Cheesecake, Toasted Oat Crumble
and Honey Glazed Apricots with Goat's Milk-Thyme Sherbet

"GLACE À LA VANILLE"

Brooks Cherries, Candied Walnuts
and Compressed Banana with Caramel Reduction

"MIGNARDISES"

PRIX FIXE 275.00

SERVICE INCLUDED

TEN COLUMBUS CIRCLE, NEW YORK, NEW YORK 10019

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CHEF'S TASTING MENU

July 27, 2010

"OYSTERS AND PEARLS"

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

SALAD OF ECKERTON HILL FARM'S CHERRY TOMATOES

Pain de Campagne Melba, Castelvetro Olive
and Parmesan-Basil Gelée with Basil Blossoms

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Poached Blueberries, Toasted Pecans, Celery Branch
and Greek Yogurt with Black Winter Truffle Vinaigrette
(40.00 supplement)

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Compressed Fennel Bulb and Sweet Pepper Confit
with Ruby Red Grapefruit Vierge

BUTTER POACHED NOVA SCOTIA LOBSTER

Yukon Gold Potato Fondant, Caramelized Cipollini Onion,
Scallion Emincée and Red Beet Marmalade with Smoked Soubise

"AIGUILLETTE" OF LIBERTY FARM'S PEKIN DUCK

Chanterelle Mushrooms, Brentwood Corn Kernels,
Snow Peas, Bing Cherries and Garden Mâche

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB

"Gnocchi à la Romana," Globe Artichokes, Pickled Holland Eggplant
and Cilantro Shoots

"BURRATA"

Marinated Summer Squash, Compressed English Cucumbers, Pine Nuts
and Arugula Pistou with Armando Manni Extra Virgin Olive Oil

PLUM SORBET

"Sablé au Poivron Sauvage" with Whipped Mint Tea

"DARK AND STORMY"

Chocolate-Ginger Crèmeux, Coconut Succés
and Arlettes with Coconut-Ginger Sorbet

STRAWBERRY TRIFLE

Strawberry Mousse, Saigon Cinnamon Soda
and Strawberry Génoise with "Glace à la Fraise"

"MIGNARDISES"

PRIX FIXE 275.00

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SALON MENU

July 27, 2010

SALAD OF ECKERTON HILL FARM'S CHERRY TOMATOES

Pain de Campagne Melba, Castelvetrano Olives
and Parmesan-Basil Gelée with Basil Blossoms
28.

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Poached Blueberries, Toasted Pecans, Celery Branch
and Greek Yogurt with Black Winter Truffle Vinaigrette
40.

BRENTWOOD SWEET CORN "AGNOLOTTI"

Chanterelle Mushrooms, Rick Bishop's Snow Peas
and Pea Tendrils with Parmesan Mousseline
28.

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Compressed Fennel Bulb and Sweet Pepper Confit
with Ruby Red Grapefruit Vierge
36.

BUTTER POACHED NOVA SCOTIA LOBSTER

Yukon Gold Potato Fondant, Caramelized Cipollini Onion,
Scallion Emincée and Red Beet Marmalade with Smoked Soubise
40.

"AIGUILLETTE" OF LIBERTY FARM'S PEKIN DUCK

Chanterelle Mushrooms, Brentwood Corn Kernels,
Snow Peas, Bing Cherries and Garden Mâche
38.

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB

"Gnocchi à la Romana," Globe Artichokes, Pickled Holland Eggplant
and Cilantro Shoots
46.

"THE CHEESE COURSE"

Gleann Oir, Salers de Buron, Torta del Casar and La Peral
Piccalilli, Candied Pecans, Chestnut Honey
and Orange Marmalade
24.

"SÉLECTION DE SORBETS MAISON"

Raspberry, Banana-Crème Fraîche Sherbet, Apricot
and Manjari Chocolate
12.

"PEANUT BUTTER CUP"

Jivara Chocolate Mousse, Salted Peanuts
and Chocolate "Gâteau" with Caramel Ice Cream
14.

"MIGNARDISES"

SERVICE INCLUDED

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