

# per se

TASTING OF VEGETABLES

March 9, 2010

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PER SE "TOFU"

Crispy Yuba, Compressed Cucumber  
and Edamame with Soy "Nuage"

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SACRAMENTO DELTA GREEN ASPARAGUS

French Breakfast Radishes, Scarlett Turnips and Garden Mâche  
with Black Winter Truffle Purée

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CONFIT OF NEW CROP POTATOES

Fuerte Avocado, Romaine Lettuce and English Peas  
with Smoked Crème Fraîche

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"ARTICHAUT FARCI AUX OLIVES PICHOLINES"

King Richard Leek "Emincée," Greenmarket Carrots  
and Watercress Leaves with Carrot Butter

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POTATO CRUSTED SQUIRE HILL FARMS' AMERAUCANA HEN EGG

"Ragoût" of Oregon Morel Mushrooms  
with Celery Branch Salad

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MASCARPONE ENRICHED GREEN GARLIC "AGNOLOTTI"

"Cassoulet" of Rancho Gordo Pole Beans, Parsley Melba  
and Garden Thyme with Whole Grain Mustard Emulsion

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"ARDRAHAN"

Young Beets, Cipollini Onion Shoots  
and Red Ribbon Sorrel with Horseradish "Aigre-Doux"

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"SMOKEY OREGON BLUE"

Buckwheat Streusel, Young Lettuces and Buckwheat Honey  
with Hazelnut Tapenade

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PINEAPPLE SORBET

Lime Macarons, Compressed Golden Pineapple,  
Papaya and Persian Lime Salt

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"PRALINÉ AUX POMMES"

Apple "Pain de Gênes," Praline Mousse  
and Granny Smith Apple "Cannelloni" with Yogurt-Tarragon Sherbet

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"GLACE À LA VANILLE"

Coconut Water, Champagne Mango  
and Coconut Sugar Wafers

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"MIGNARDISES"

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PRIX FIXE 275.00

SERVICE INCLUDED

TEN COLUMBUS CIRCLE, NEW YORK, NEW YORK 10019

# per se

CHEF'S TASTING MENU

March 9, 2010

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"OYSTERS AND PEARLS"

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

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SALAD OF MARINATED GREENMARKET CARROTS

Crispy Chickpea Panisse, Compressed English Cucumbers  
and Cilantro Shoots with Black Cumin "Gastrique"

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TERRINE OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Satsuma Mandarin Coulis, Cherry Belle Radishes, English Walnuts, Watercress  
and Greek Yogurt with Toasted Brioche  
(40.00 supplement)

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SAUTÉED FILLET OF STRIPED BASS

English Peas, Black Trumpet Mushrooms and Wilted Pea Tendrils  
with Green Garlic "Pudding"

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BUTTER POACHED NOVA SCOTIA LOBSTER

Sacramento Delta Green Asparagus and Scarlett Turnips  
with Black Winter Truffle Emulsion

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SADDLE OF 24 CARROT FARM'S RABBIT

Fennel Bulb "Bâtons," White Wine Poached Royal Blenheim Apricot  
and Radicchio Tardivo with Rabbit Jus

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BACON WRAPPED RIB-EYE OF MARCHO FARMS' VEAL

"Ris et Calotte de Veau," New Crop Potato Salad  
and Cipollini Onion Shoots with Mustard Seed Marmalade

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"RONCAL"

Sunchoke Flan, Globe Artichokes and Niçoise Olives  
with Sweet Pepper Glaze

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"POPCORN AND PEANUTS"

Popcorn Sherbet with Salt and Peppered Virginia Peanuts  
and Hibiscus "Pâte de Fruit"

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"SWISS ROLL"

Chocolate "Roulade," Manjari Chocolate "Crèmeux"  
and Chocolate-Covered Banana with "Glace à la Crème Fraîche"

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"LEMON GINGERSNAPS"

Jamaican Gingerbread and Whipped Meyer Lemon "Marshmallow"  
with "Pain d'Épices" Ice Cream

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"MIGNARDISES"

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SALON MENU

March 9, 2010

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SALAD OF MARINATED GREENMARKET CARROTS  
Crispy Chickpea Panisse, Compressed English Cucumbers  
and Cilantro Shoots with Black Cumin "Gastrique"  
28.

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS  
Satsuma Mandarin Coulis, Cherry Belle Radishes, English Walnuts, Watercress  
and Greek Yogurt with Toasted Brioche  
40.

MASCARPONE ENRICHED GREEN GARLIC "AGNOLOTTI"  
"Cassoulet" of Rancho Gordo Pole Beans, Parsley Melba  
and Garden Thyme with Whole Grain Mustard Emulsion  
28.

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SAUTÉED FILLET OF STRIPED BASS  
English Peas, Black Trumpet Mushrooms and Wilted Pea Tendrils  
with Green Garlic "Pudding"  
36.

BUTTER POACHED NOVA SCOTIA LOBSTER  
Sacramento Delta Green Asparagus and Scarlett Turnips  
with Black Winter Truffle Emulsion  
40.

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FOUR STORY HILL FARM'S "PRESSÉ DE POULARDE"  
Fennel Bulb "Bâtons," White Wine Poached Royal Blenheim Apricot  
and Radicchio Tardivo with "Jus de Poule"  
38.

BACON WRAPPED RIB-EYE OF MARCHO FARMS' VEAL  
"Ris et Calotte de Veau," New Crop Potato Salad  
and Cipollini Onion Shoots with Mustard Seed Marmalade  
46.

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"THE CHEESE COURSE"  
Garrotxa, Ardahan, Serpa and Smokey Oregon Blue  
Black Winter Truffle Honey, Candied Pecans,  
Piccalilli and French Prune Purée  
24.

"SÉLECTION DE SORBETS MAISON"  
Mandarin, Pomegranate, Coconut and Manjari Chocolate  
12.

"BROWNIE AND MALTED MILK"  
Double Chocolate Brownie with Pecan "Marquise,"  
Caramel Ice Cream and Malt Mousse  
14.

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"MIGNARDISES"

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