

# per se

TASTING OF VEGETABLES

February 8, 2010

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GARNET YAM "VELOUTÉ"  
Cardamom Beignet and Brussels Sprout "Emincée"  
with Whipped Buckwheat Honey

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SALAD OF BRAISED BELGIAN ENDIVE  
Blood Orange "Suprêmes," Pickled Sunchokes  
and Sorrel with Red Beet Emulsion

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SQUIRE HILL FARMS' AMERAUCANA HEN EGG "CROUSTILLANT"  
Confit of New Crop Potatoes, French Breakfast Radishes  
and Garden Mâche with Niçoise Olive Oil

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"AUBERGINE JAPONAISE EN CROÛTE DE SÉSAME"  
Spigarello Broccoli, Petite Cilantro  
and Makombu with White Sesame Coulis

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"CÉLERI-RAVE GRILLÉ"  
Milk Glaze, Hakurei Turnips and Young Lettuces  
with Juniper Berry Oil

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CAULIFLOWER AGNOLOTTI "AMANDINE"  
Black Trumpet Mushrooms, Meiwa Kumquats, Cauliflower Florettes  
and Italian Parsley with Brown Butter Emulsion

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"LA SERENA"  
Marinated Sweet Peppers, Cipollini Onion Shoots  
and Sylvetta with Pimentón "Ravigote"

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"CASHEL BLUE"  
"Pruneau d'Agen," Tellicherry Pepper "Sablé," English Walnuts  
and Field Mizuna with Cabernet Sauvignon Reduction

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SWEET LIME SHERBET  
Rose Jelly, Fuyu Persimmon and Vanilla Shortbread  
with Lime "Caviar"

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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 and Compressed Golden Pineapple  
with Coconut Wafers

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"MIGNARDISES"

PRIX FIXE 275.00

SERVICE INCLUDED

TEN COLUMBUS CIRCLE, NEW YORK, NEW YORK 10019

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CHEF'S TASTING MENU

February 8, 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 GLOBE ARTICHOKE

"Pain de Campagne" Melba, Heirloom Carrots, Pickled Cipollini Onion Shoots  
and Petite Mustard Cress with Squire Hill Farms' Ameraucana Hen Egg Aioli

"PRESSÉ" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Satsuma Mandarin "Raisins," Radishes, Watercress  
and Black Winter Truffle Purée with Toasted Brioche  
(40.00 supplement)

"CARNAROLI RISOTTO BIOLOGICO"

Wilted Arrowleaf Spinach, Toasted Piedmont Hazelnuts  
and Parmigiano-Reggiano "Mousseline" with Shaved Black Winter Truffles  
(75.00 supplement)

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SAUTÉED FILLET OF FLORIDA POMPAÑO

Redondo Iglesias Serrano Ham, Cauliflower Florettes,  
English Cucumber, Pine Nuts and Cilantro with Piquillo Pepper Vinaigrette

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BUTTER POACHED NOVA SCOTIA LOBSTER

San Marzano Tomato Compote, Romaine Lettuce Hearts  
and Celery Branch with Vallarta Bean Emulsion

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LIBERTY FARM'S PEKIN DUCK BREAST

Royal Blenheim Apricots, Fennel Bulb  
and Radicchio Tardivo with Swiss Chard "Ravigote"

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RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB "EN CROÛTE DE RIS"

"Poitrine Fumée," Sunchokes, Spigarello Broccoli  
and Meiwa Kumquat Confit with "Mignonnette" Lamb Sauce

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JASPER HILL FARM'S "WINNIMERE"

Honey Crisp Apple Marmalade, Young Beets, Buckwheat Crumble  
and Petite Lettuces with Malt Syrup

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"POPCORN AND PEANUTS"

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

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"MONT BLANC"

Chestnut "Génoise," Swiss Meringue, Chocolate-Juniper "Crèmeux,"  
Rum Parfait and "Marron Glacé" with Chocolate Ice Cream

PEAR AND CARAMEL

Madagascar Vanilla-Poached Bartlett Pear, Caramel Mousse  
and Pear Jelly with "Glace au Beurre Noisette"

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SALON MENU

February 8, 2010

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SALAD OF MARINATED GLOBE ARTICHOKE  
"Pain de Campagne" Melba, Heirloom Carrots, Pickled Cipollini Onion Shoots  
and Petite Mustard Cress with Squire Hill Farms' Ameraucana Hen Egg Aioli  
26.

CAULIFLOWER AGNOLOTTI "AMANDINE"  
Black Trumpet Mushrooms, Meiwa Kumquats, Cauliflower Florettes  
and Italian Parsley with Brown Butter Emulsion  
28.

"PRESSÉ" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Satsuma Mandarin "Raisins," Radishes, Watercress  
and Black Winter Truffle Purée with Toasted Brioche  
40.

"CARNAROLI RISOTTO BIOLOGICO"  
Wilted Arrowleaf Spinach, Toasted Piedmont Hazelnuts  
and Parmigiano-Reggiano "Mousseline" with Shaved Black Winter Truffles  
100.

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SAUTÉED FILLET OF FLORIDA POMPANO  
Redondo Iglesias Serrano Ham, Cauliflower Florettes,  
English Cucumber, Pine Nuts and Cilantro with Piquillo Pepper Vinaigrette  
36.

BUTTER POACHED NOVA SCOTIA LOBSTER  
San Marzano Tomato Compote, Romaine Lettuce Hearts  
and Celery Branch with Vallarta Bean Emulsion  
40.

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LIBERTY FARM'S PEKIN DUCK BREAST  
Royal Blenheim Apricots, Fennel Bulb  
and Radicchio Tardivo with Swiss Chard "Ravigote"  
38.

ELYSIAN FIELDS FARM'S "CÔTE D'AGNEAU"  
"Poitrine Fumée," Sunchokes, Spigarello Broccoli  
and Meiwa Kumquat Confit with "Mignonnette" Lamb Sauce  
46.

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"THE CHEESE COURSE"  
Garrotxa, Tilsiter, Nisa and Cashel Blue  
Black Winter Truffle Honey, Candied Pecans,  
Piccalilli and French Prune Purée  
24.

"SÉLECTION DE SORBETS MAISON"  
Blood Orange, Passionfruit, Buttermilk  
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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