

per se

TASTING OF VEGETABLES

February 3, 2012

WATERCRESS "VICHYSOISE"

Preserved Meyer Lemon "Custard"

and "Castelmagno" Mousse

SALAD OF SLOW ROASTED BEETS

Cara Cara Orange, Radicchio Tardivo and Braised Chestnuts

CHARRED EGGPLANT "BARBAJUAN"

Globe Artichoke, Moroccan Olives, Petite Mint

and Greek Yogurt

CONFIT OF TRUMPET ROYALE MUSHROOM

Black Trumpet Mushroom Panade, Pickled Onions

and Savoy Cabbage Cream

"DÉGUSTATION DE POMMES DE TERRE"

Poached Jidori Hen Egg, Black Winter Truffle,

Young Radishes and Aged Sherry Vinegar

MASCARPONE ENRICHED CAULIFLOWER "AGNOLOTTI"

Broccoli Purée, Brioche Croûtons, Pine Nuts

and Nasturtium Caper-Brown Butter

GREEN DIRT FARM'S "BOSSA"

Fuyu Persimmon, Toasted Oat Tuile,

Arugula and Balsamic "Pâte de Fruits"

"ROQUEFORT"

Butternut Squash, Hazelnut Shortbread,

Upland Cress and Black Winter Truffle

FROZEN SAKE

Lime "Génoise," Licorice "Gelée" and Papaya

"FLOATING ISLAND"

Almond-Tapioca "Crème Anglaise," Mandarin Confit

and Black Tea Ice Cream

"GLACE À LA VANILLE"

Cape Cod Cranberries and Puffed Quinoa

"MIGNARDISES"

PRIX FIXE 295.00

SERVICE INCLUDED

TEN COLUMBUS CIRCLE, NEW YORK, NEW YORK 10019

per se

CHEF'S TASTING MENU

February 3, 2012

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSETRA CAVIAR
Buckwheat Blini, Compressed Cucumber,
Ruby Beets and Lemon Purée
(75.00 supplement)

SALAD OF HERB ROASTED SALSIFY
Fuyu Persimmon, Black Winter Truffle,
Garden Mâche and Crème Fraîche "Mignonnette"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS
Navel Orange, Endive Marmalade, Black Walnut Purée
and Red Ribbon Sorrel
(40.00 supplement)

SAUTÉED FILLET OF CHATHAM BAY COD
"Pommes Maxim's," Heirloom Radishes,
Petite Parsley and Caper Cream

BUTTER POACHED NOVA SCOTIA LOBSTER
Parmesan "Pain Perdu," Romaine Lettuce
and Bottarga Emulsion

SALMON CREEK FARMS' PORK BELLY
Arrowleaf Spinach, Tokyo Turnips,
Pearl Barley and "Sauce Dijonnaise"

HAND CUT "TAGLIATELLE"
"Parmigiano-Reggiano" and Shaved Black Winter Truffles
(100.00 supplement)

SNAKE RIVER FARMS' "CALOTTE DE BOEUF"
Applewood Smoked Bacon, King Trumpet Mushrooms, Green Garlic,
Watercress and "Sauce Bordelaise"

"ST. HAONNOIS"
Medjool Dates, Pistachio, Cauliflower "Florettes"
and Golden Pea Tendrils

COCONUT SORBET
Marinated Pineapple, Young Coconut Water
and Pineapple Chips

SALTED CHOCOLATE PEANUTS
Candied Spanish Peanuts, Smoked Chocolate Pudding,
Peanut Butter Nougat and Graham Cracker Ice Cream

"CHAMPAGNE APPLES"
New York State Apples, "Sablé Breton," Champagne "Parfait"
and Bay Leaf-Juniper Ice Cream

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MAINE SWEET SHRIMP TARTARE
Sake Sorbet, Crispy Quinoa,
Grapefruit Confit and Basil

PEEKYTOE CRAB "GÂTEAU"
Hass Avocado, Radishes, Cilantro
and Romaine Lettuce Purée

"BOUDIN BLANC"
San Marzano Tomato Marmalade, Yukon Gold Potato Salad,
Watercress and Hen Egg Emulsion

HAND HARVESTED MAINE SEA SCALLOP
Applewood Smoked Bacon, Celery Root Purée, Granny Smith Apple,
Toasted Hazelnuts and Black Winter Truffle

SAUTÉED FILLET OF ATLANTIC HALIBUT
Braised Pole Beans, Caramelized Green Garlic,
Scarlett Turnips and Whole Grain Mustard

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB
"Petit Salé," Charred Eggplant Tortellini, Sweet Pepper "Relish,"
Petite Mint and Lemon Yogurt

FOUR STORY HILL FARM'S POUSSIN
Glazed Sweet Carrots, Chestnut Confit,
White Wine Poached Bartlett Pear and Red Ribbon Sorrel
(serves 2)

"BANANA MOON PIE"
Chocolate Fudge Brownie, Banana Compote, Chocolate Tuile
and Banana-Crème Fraîche Sherbet

"MIGNARDISES"

PRIX FIXE 185.00
SERVICE INCLUDED

TEN COLUMBUS CIRCLE, NEW YORK, NEW YORK 10019

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SALON MENU

February 3, 2012

SALAD OF HERB ROASTED SALSIFY
Fuyu Persimmon, Black Winter Truffle,
Garden Mâche and Crème Fraîche "Mignonnette"
28.

MASCARPONE ENRICHED CAULIFLOWER "AGNOLOTTI"
Broccoli Purée, Brioche Croûtons, Pine Nuts
with Nasturtium Caper-Brown Butter
28.

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS
Navel Orange, Endive Marmalade, Black Walnut Purée
and Red Ribbon Sorrel
40.

TSAR IMPERIAL OSETRA CAVIAR
Buckwheat Blini, Compressed Cucumber,
Ruby Beets and Lemon Purée
125.

SAUTÉED FILLET OF CHATHAM BAY COD
"Pommes Maxim's," Heirloom Radishes,
Petite Parsley and Caper Cream
34.

BUTTER POACHED NOVA SCOTIA LOBSTER
Parmesan "Pain Perdu," Romaine Lettuce
and Bottarga Emulsion
40.

SALMON CREEK FARMS' PORK BELLY
Arrowleaf Spinach, Tokyo Turnips,
Pearl Barley and "Sauce Dijonnaise"
36.

SNAKE RIVER FARMS' "CALOTTE DE BOEUF"
Applewood Smoked Bacon, King Trumpet Mushrooms, Green Garlic,
Watercress and "Sauce Bordelaise"
46.

HAND CUT "TAGLIATELLE"
"Parmigiano-Reggiano" and Shaved Black Winter Truffles
100.

"THE CHEESE COURSE"
Pawlet, St. Haonnois, Ossau Iraty and Shropshire Blue
Orange "Mostarda," Marcona Almond Tuiles, Fig Rocher and Picalilli
30.

"SÉLECTION DE SORBETS MAISON"
Pink Grapefruit, Pomegranate, Chocolate and White Verjus
12.

"BANANA MOON PIE"
Chocolate Fudge Brownie, Banana Compote, Chocolate Tuile
and Banana-Crème Fraîche Sherbet
14.

"MIGNARDISES"
SERVICE INCLUDED

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