

per se

per se

WELCOME ISHLT BOARD OF DIRECTORS

November 9th, 2006

HOT SMOKED COLUMBIA RIVER STURGEON
Roasted Heirloom Beets, Bulls Blood Greens and Red Beet Essence

MASCARPONE ENRICHED KABOCHA SQUASH "AGNOLOTTI"
Toasted Pumpkin Seeds, Honey Glazed Cranberries, Sage Leaves
and Brown Butter "Fondue"

CRISPY SKIN FILLET OF TASMANIAN SEA TROUT
"Cassoulet" of Fall Pole Beans Red Wine Reduction
and Garden Thyme-Infused Oil

"CALOTTE DE BOEUF GRILLÉE"
"Rissolée" of La Ratte Potatoes, Wilted Arrowleaf Spinach,
"Tempura" Hen-of-the-Woods Mushroom Cluster
and "Sauce Bordelaise"

"BRILLAT SAVARIN"
Pickled Oregon Huckleberries, Walnut Shortbread, Frisée Lettuce
and Huckleberry "Gastrique"

RUBY RED GRAPEFRUIT SORBET
Yogurt "Panna Cotta," Campari Emulsion and Grapefruit "Suprêmes"

"TENTATION AU CHOCOLAT, NOISETTE ET LAIT"
Milk Chocolate "Crèmeux," Hazelnut "Streusel"
with Condensed Milk Sorbet, "Sweetened Salty Hazelnuts"
and "Pain au Lait" Sauce

"MIGNARDISES"

TEN COLUMBUS CIRCLE, NEW YORK, NEW YORK 10019

