

per se

CHEF'S TASTING MENU

November 8, 2006

"OYSTERS AND PEARLS"

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

.

"VELOUTÉ DE MUSQUÉE DE PROVENCE"

Spiced Banana "Mousse," Roasted Pumpkin Seeds
and Anise-Hyssop Leaves

or

"TERRINE" OF HUDSON VALLEY MOULARD DUCK "FOIE GRAS"

Flowering Quince, Field Mizuna, Pomegranate Reduction
and Madras Curry Oil with Toasted "Brioche"
(30.00 supplement)

or

"CARNAROLI RISOTTO BIOLOGICO"

White Truffles from Alba and "Castelmagno" Cheese
(60.00 supplement)

.

SAUTÉED FILLET OF HIRAMASA

Braised Heirloom Radishes, Bok Choy Leaves,
"Edamame" and "Dashi" Broth

.

SWEET BUTTER POACHED NOVA SCOTIA LOBSTER

Caramelized Fennel "Disc", Crystallized Fennel "Chip"
and "Sauce Noilly Prat"

.

"AIGUILLETTE" OF LIBERTY VALLEY PEKIN DUCK BREAST

Anson Mill's White Corn Polenta Cake, Mission Fig,
"Melted" Belgian Endive and Duck "Jus"

.

RIB-EYE OF MARCHO FARM'S NATURE FED VEAL

"Fricassée" of "Cavolo Nero," Herb "Spätzle," Red Cipollini Onions,
Chanterelle Mushrooms and "Sauce Gremolata"

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"MONTE ENEBRO"

Slow Baked Beets, White Wine Poached Fuji Apple "Parisienne,"
Bulls Blood Greens and Walnut Oil-Infused Beet "Coulis"

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MANGO SORBET

Mango "Gelée," "Compressed" Pineapple
and Pineapple Caramel

.

"TENTATION AU CHOCOLAT, NOISETTE ET LAIT"

Milk Chocolate "Crémeux" and Hazelnut "Streusel"
with Condensed Milk Sorbet, "Pain au Lait" Sauce
and Sweetened Salty Hazelnuts

.

"MIGNARDISES"

PRIX FIXE 210.00

SERVICE INCLUDED

TEN COLUMBUS CIRCLE, NEW YORK, NEW YORK 10019