

per se

November 8, 2006

SAUTÉED NANTUCKET BAY SCALLOPS
Garnet Yams, Honey Glazed Cranberries
and Salsify "Purée"

MASCARPONE-ENRICHED CHESTNUT "AGNOLOTTI"
Celeriac Cream, White Wine Poached Granny Smith Apples,
K & J Orchard's Chestnuts and Black Winter Truffles

OR

"MÉDAILLON DE RIS DE VEAU"
"Choux Vert Farci aux Lentilles de Puy
et Sauce de Vinaigre Rouge"

CRISPY SKIN FILLET OF MEDAI
Wilted Tatsoi, Poached Asian Pears and Braised Tokyo Turnips
with Curry-Scented Ginger "Aigre-Doux"

THOMAS FARM'S "SUPRÊME DE PIGEON CUIT SOUS VIDE"
Sautéed Hudson Valley Moulard Duck "Foie Gras"
"Ragoût" of Sweet Carrots, Parsnips and Crosnes
with "Sauce Périgourdine"

OR

ELYSIAN FIELDS FARM'S "SELLE D'AGNEAU RÔTIE ENTIÈRE"
"Poitrine Braisée," per se "Falafel," Eggplant "Purée,"
Mint-Infused Olive Oil and Lamb Sauce
(serves two)

"BREBIROUSSE D'ARGENTAL"
"Petit Oignon en Trois Façon"
and Pumpernickel-Black Winter Truffle "Coulis"

GRAPEFRUIT SORBET
Grapefruit "Suprêmes," Yogurt Cream
and Campari "Nuage"

"SNICKERS BAR"
Milk Chocolate "Crèmeux," Chocolate "Sacher"
and Salted Caramel "Gelée" with Spanish Peanut "Nougatine"
and Nougat Ice Cream

"MIGNARDISES"

PRIX FIXE 210.00
SERVICE INCLUDED

TEN COLUMBUS CIRCLE, NEW YORK, NEW YORK 10019