

per se

TASTING OF VEGETABLES

June 29, 2009

SMOKED "TOFU"

Hakurei Turnips, Yellow Nectarine
and Radish Sprouts with Tamari Glaze

CUCUMBER SORBET

Thompson Grapes, Compressed English Cucumber
and Cilantro Shoots with Hass Avocado Purée

CORNBREAD "PAIN PERDU"

Toybox Tomatoes, Haricots Verts, Marinated Brandywine Tomato Confit
and Field Mizuna with Nasturtium Caper Aioli

CONFIT OF BIG ISLAND HEARTS OF PEACH PALM

Preserved Meyer Lemon and Snow Peas
with Shaved Summer Truffles

"TOAD IN THE HOLE"

Squire Hill Farm's Ameraucana Hen Egg
Globe Artichokes and "Fines Herbes" Salad with "Mousseline Béarnaise"

MASCARPONE-ENRICHED SWEET PEPPER "AGNOLOTTI"

Young Squash, Chanterelle Mushrooms, Holland Eggplant and Fennel Bulb
with "Moulin des Pénitents" Extra Virgin Olive Oil Emulsion

"NAKED GOAT"

Mission Fig Jam, Olive Oil "Génoise," Pearl Onions
and Petite Lettuces with Tellicherry Pepper "Aigre-Doux"

TUXFORD AND TEBBUTT'S "STILTON"

Walnut Shortbread, Bartlett Pears, Candied Walnuts
and Watercress Leaves with Juniper Balsamic Vinegar

PLUM SORBET

Mint "Panna Cotta" with Plum Gelée
and Mint Pavlova

"PIÑA COLADA"

Coconut Parfait, Pineapple "Crème Pâtissière," Coconut "Succès"
and Roasted Pineapple with Coconut Sorbet

"MIGNARDISES"

PRIX FIXE 275.00

SERVICE INCLUDED

TEN COLUMBUS CIRCLE, NEW YORK, NEW YORK 10019

per se

CHEF'S TASTING MENU

June 29, 2009

"OYSTERS AND PEARLS"

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

SALAD OF GREEN ASPARAGUS

Squire Hill Farm's Ameraucana Hen Egg, "Pain de Campagne" Melba,
Cornichons and Frisée Lettuce with Burgundy Mustard

SAUTÉED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Frog Hollow Farm's Peach, Compressed Red Endive, Pearl Onions
and Watercress Leaves with Saporoso Glaze
(30.00 supplement)

BUCKWHEAT RIGATINI

"Stracciatella" with Shaved Australian Black Winter Truffles
(75.00 supplement)

HERB ROASTED FLORIDA RED SNAPPER

Toybox Tomatoes, Chanterelle Mushrooms
and Tatsoi Leaves with Brentwood Corn "Pudding"

PAN ROASTED DAY BOAT SEA SCALLOP

Green Almonds, Thompson Grapes and Broccoli Florettes
with Serrano Ham Vinaigrette

"AIGUILLETTE" OF LIBERTY FARM'S PEKIN DUCK BREAST

Braised Sunchoke "Buttons," Garlic Scapes
and Pea Tendrils with Currant Jus

ELYSIAN FIELDS FARM'S "SELLE D'AGNEAU RÔTIE ENTIÈRE"

Cumin Streusel, Heirloom Carrots, English Cucumber Relish,
Meyer Lemon Yogurt and Young Lettuces with Lamb Sauce

"NEVAT"

Compressed Summer Melons, Haricots Verts, Globe Artichokes,
Castelvetro Olives and Petite Basil with Espelette Pepper "Aigre-Doux"

BLUEBERRY SORBET

Blueberry "Flapjack" with Madagascar Vanilla Fudge
and Blueberry Crisp

"MUD PIE"

Dark Chocolate Mud Cake, Liquid Caramel, Chocolate "Crèmeux"
and Caramel Parfait with Sassafras Ice Cream

"TORTA DI CILIEGIE E NOCCIOLE"

Piedmont Hazelnut "Praliné," Compressed Brooks Cherries,
Hazelnut "Financier" and Cherry Reduction with Yogurt-Tarragon Sherbet

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SALON MENU

June 29, 2009

SALAD OF GREEN ASPARAGUS

Squire Hill Farm's Ameraucana Hen Egg, "Pain de Campagne" Melba,
Cornichons and Frisée Lettuce with Burgundy Mustard

26.

SAUTÉED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Frog Hollow Farm's Peach, Compressed Red Endive, Pearl Onions
and Watercress Leaves with Saporoso Glaze

40.

MASCARPONE-ENRICHED SWEET PEPPER "AGNOLOTTI"

Young Squash, Chanterelle Mushrooms, Holland Eggplant and Fennel Bulb
with "Moulin des Pénitents" Extra Virgin Olive Oil Emulsion

28.

HERB ROASTED FILLET OF ATLANTIC HALIBUT

Toybox Tomatoes, Chanterelle Mushrooms
and Tatsoi Leaves with Brentwood Corn "Pudding"

36.

BUTTER POACHED NOVA SCOTIA LOBSTER

Green Almonds, Thompson Grapes and Broccoli Florettes
with Serrano Ham Vinaigrette

40.

"AIGUILLETTE" OF LIBERTY FARM'S PEKIN DUCK BREAST

Braised Sunchoke "Buttons," Garlic Scapes
and Pea Tendrils with Currant Jus

38.

ELYSIAN FIELDS FARM'S "CÔTE D'AGNEAU"

Cumin Streusel, Heirloom Carrots, English Cucumber Relish,
Meyer Lemon Yogurt and Young Lettuces with Lamb Sauce

46.

"THE CHEESE COURSE"

Crème de Chèvre, Pont l'Évêque,
Pecorino Foja de Noce and Tuxford & Tebbutt's Stilton
Turnip Mostarda, Spiced English Walnuts,
Poached Cherries and Orange Honey

24.

"SÉLECTION DE SORBETS MAISON"

Strawberry, Coconut, Flavorosa Plum and Manjari Chocolate

12.

"SNICKERS BAR"

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

14.

"MIGNARDISES"

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