

per se

TASTING OF VEGETABLES

September 27, 2009

SALSIFY-VANILLA "VELOUTÉ"
"Quatre Épices" Mousse, Oregon Huckleberries
and Garden Tarragon

"ARTICHAUTS EN VIERGE"
Violet and Globe Artichokes, Sunchokes, Lemon "Suprêmes"
and Castelvetrano Olives with Trappitu Extra Virgin Olive Oil

SLOW ROASTED SUGAR PIE PUMPKIN
Caramelized Brussels Sprouts, Candied Pecans
and Crispy Sage Leaves with "Blis Elixir" Vinaigrette

"SALADE COMPOSÉE AUX POIRES"
Buckwheat Blini, Compressed Asian Pear, Comice Pear Marmalade,
Endive Leaves and Field Mizuna with Whipped Forest Honey

"DEGUSTATION DE POMME DE TERRE"
Soft Poached Squire Hill Farms' Ameraucana Hen Egg,
French Breakfast Radishes, Confit of New Crop Potatoes, Pea Tendrils
and "Pommes Mousseline" with Black Winter Truffle Coulis

MASCARPONE-ENRICHED SWEET CORN "AGNOLOTTI"
Celery Branch and Golden Corn Kernels
with Nyons Extra Virgin Olive Oil Emulsion

"CHÈVRE D'ARGENTAL"
Young Beets, Fennel Chips and Fennel "Bâtons"
with Juniper Berry Vinaigrette

ROGUE CREAMERY'S SMOKEY OREGON BLUE
Michigan Sour Cherries and Red Ribbon Sorrel
with Piedmont Hazelnut Marmalade

CARAMELIZED BANANA SORBET
Banana Bread, Plumped Raisins and Sweetened Salty Macadamia Nuts
with Verjus Sabayon

SPICED MISSION FIG
Figs "Demi-Sec," Cinnamon Frangipane, Crispy Phyllo
and Cinnamon Ice Cream with Red Wine Syrup

"LEMON MERINGUE"
Baked Lemon Custard, Victoria Sponge Cake, Macerated Raspberries
and Lemon Jelly with Lemon-Basil Ice Cream

"MIGNARDISES"

PRIX FIXE 275.00
SERVICE INCLUDED

TEN COLUMBUS CIRCLE, NEW YORK, NEW YORK 10019

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CHEF'S TASTING MENU

September 27, 2009

"OYSTERS AND PEARLS"

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

THE FRENCH LAUNDRY'S GARDEN SALAD

Compressed Figs, Young Red Beets, Hakurei Turnips, Red Ribbon Sorrel
and "Coulis de Pignon de Pin"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS
Crystallized Apple Chip, Celery Branch "Bâtons," Granny Smith Apple Marmalade,
Candied Walnuts, Frisée Lettuce and Juniper Balsamic Vinegar with Toasted Brioche
(30.00 supplement)

"ROUELLE DE SAINT-PIERRE DE PENICHE POCHÉ"

Preserved Meyer Lemon, French Breakfast Radishes
and "Haricots Verts" with Parsley Pudding

BUTTER POACHED NOVA SCOTIA LOBSTER

Globe Artichokes, Toybox Tomatoes, Pearl Onions,
Picholine Olive Petals and Petite Basil
with Spicy Lobster Broth

FOUR STORY HILL FARMS' TRUFFLE-STUFFED "CUISSÉ DE POULARDE"

Hadley Orchard's Medjool Date "Marbles," Nantes Carrot Mousseline
and Tatsoi with "Sauce Périgourdine"

ELYSIAN FIELDS FARM'S "CARRÉ D'AGNEAU RÔTI ENTIER"

"Collier et Ris d'Agneau," White Wine Poached Lady Bartlett Pears,
Brussels Sprouts and "Pommes Boulangères"
with Lamb Jus

"BURRATA"

Vegetable "Pavé," Fairy Tale Eggplant, Squash Pesto and Mezza Arugula
with Armando Manni "Per Me" Extra Virgin Olive Oil 2007

BLACKBERRY SORBET

Sicilian Pistachio Cream and Madagascar Black Pepper "Sablé"

"MUD PIE"

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

"GLACE À LA VANILLE"

Compressed Tristar Strawberries and Sugar Crisps

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SALON MENU

September 27, 2009

THE FRENCH LAUNDRY'S GARDEN SALAD
Compressed Figs, Young Red Beets, Hakurei Turnips, Red Ribbon Sorrel
and "Coulis de Pignon de Pin"
26.

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS
Crystallized Apple Chip, Celery Branch "Bâtons," Granny Smith Apple Marmalade,
Candied Walnuts, Frisée Lettuce and Juniper Balsamic Vinegar with Toasted Brioche
40.

MASCARPONE-ENRICHED SWEET CORN "AGNOLOTTI"
Celery Branch, Garden Chervil and Golden Corn Kernels
with Nyons Extra Virgin Olive Oil Emulsion
28.

CRISPY SKIN FILLET OF LONG ISLAND STRIPED BASS
Preserved Meyer Lemon, French Breakfast Radishes
and "Haricots Verts" with Parsley Pudding
36.

BUTTER POACHED NOVA SCOTIA LOBSTER
Globe Artichokes, Toybox Tomatoes, Pearl Onions,
Picholine Olive Petals and Petite Basil
with Spicy Lobster Broth
40.

LIBERTY FARMS' PEKIN DUCK BREAST
Hadley Orchard's Medjool Date "Marbles," Nantes Carrot Mousseline
and Tatsoi with "Sauce Périgourdine"
38.

SNAKE RIVER FARM'S "CALOTTE DE BŒUF GRILLÉE"
White Wine Poached Lady Bartlett Pears, Brussels Sprouts
and "Pommes Boulangères" with "Sauce Bordelaise"
46.

"THE CHEESE COURSE"
Chèvre Noir, Castellosso, Roncal and Smokey Oregon Blue
Black Winter Truffle-Acacia Honey, Candied Pecans,
"Piccalilli" and Pear Coulis
24.

"SÉLECTION DE SORBETS MAISON"
Lychee, Passion Fruit, Strawberry and Manjari Chocolate
12.

"BROWNIE AND MALTED MILK"
Double Chocolate Brownie with Pecan "Marquise,"
Caramel Ice Cream and Malted Mousse
14.

"MIGNARDISES"

SERVICE INCLUDED

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