

per se

CHEF'S TASTING MENU

August 1, 2015

"OYSTERS AND PEARLS"

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

"OYSTER ROCKEFELLER"

Tsar Imperial Ossetra Caviar
New Zealand Spinach and Pernod Cream
(75.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"

Compressed Summer Melon, Marcona Almonds,
Cerignola Olives, Fennel Bulb and "Salsa Verde"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

per se Granola, Bing Cherries, Sunflower Sprouts,
Celery Branch and Rose Water-Scented Yogurt
Served with Toasted Brioche
(40.00 supplement)

"CONFIT" FILLET OF ATLANTIC HALIBUT

Littleneck Clam, Bottarga "Ravioli,"
Pattypan Squash and "Anchoïade"

BUTTER POACHED NOVA SCOTIA LOBSTER

Russet Potato "Gnocchi," Chanterelle Mushrooms,
Cipollini Onions and Marsala Sauce

"COQ AU VIN"

"Ragoût" of Lentils du Puy, Thumbelina Carrots
and Broccolini Florettes

NATURE FED VEAL TENDERLOIN

Hobbs Shore's Bacon, Fork Crushed Potatoes, Cherry Belle Radishes,
Romaine Lettuce and Blackstrap Molasses Jus

MAPLEBROOK FARM'S "BURRATA"

Caraway-Beet "Linzer," Candied Pecans and Aged Balsamic Vinegar

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

LUNCH PRIX FIXE

CHEF'S MENU 310.00

7 COURSE 245.00

5 COURSE 205.00

SERVICE INCLUDED