

per se

CHEF'S TASTING MENU

August 14, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR
Geoduck Clam, Oyster Crackers, Hass Avocado
and Honeydew Melon "Consommé"
(75.00 supplement)

SALAD OF SLOW ROASTED HEIRLOOM EGGPLANT
Serrano Ham, Chickpea "Papadum," Cherry Tomatoes,
Cerignola Olives, Petite Basil and Sultana "Chutney"

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Port Wine Glaze, Violette de Bordeaux Figs, Hakurei Turnips,
Celery Branch and Aged Balsamic Vinegar
(40.00 supplement)

"PAVÉ DE SAINT-PIERRE POËLÉ"

"Melted" King Richard Leeks, Romano Beans, Toasted Almonds,
Parsley Shoots and Brown Butter Vinaigrette

"PEAS & CARROTS"

Butter Poached Nova Scotia Lobster
Sugar Snap Peas, Carrot "Parisienne,"
Lamborn Pea Tendrils and Sweet Carrot Emulsion

SALMON CREEK FARMS' PORK BELLY "EN BRIOCHE"
Hen Egg Purée, New Crop Potatoes, Red Radishes,
Romaine Lettuce and Sour Cherry "Barbecue Sauce"

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB
Pearl Barley, Matsutake Mushrooms, Compressed Spinach,
Broccolini and Preserved Lemon Jus

VON TRAPP BROTHERS' "OMA"
Corn "Madeleine," Wilted Squash Blossom,
Red Veined Arugula and "Salsa Verde"

"ASSORTMENT OF DESSERTS"
Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 310.00

SERVICE INCLUDED