

per se

CHEF'S TASTING MENU

August 15, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Pickled Atlantic Coast Oyster, Chilled Cucumber "Vichyssoise" and Oyster Crackers
(75.00 supplement)

CRISPY ANSON MILLS' POLENTA

Applewood Smoked Bacon, Medjool Dates, Sweet Corn, Jingle Bell Peppers,
Romaine Lettuce and Sour Cherry "Coulis"

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Condensed Milk "Tuile," Concord Grape "Jelly," Peanut Granola,
Compressed Belgian Endive and Aged Balsamic Vinegar
Served with Toasted Brioche
(40.00 supplement)

SAUTÉED FILLET OF ROUGET BARBET

Saffron "Barbajuan," Romano Beans and Parsley Leaf Vinaigrette

"HOMARD AU VIN"

Butter Poached Nova Scotia Lobster
Heirloom Cherry Tomatoes, Sugar Snap Peas and Cauliflower Cream

CHARCOAL GRILLED SALMON CREEK FARMS' PORK BELLY

"Pommes Purée," Matsutake Mushrooms,
Shishito Peppers and Lamborn Pea Tendrils

NATURE FED VEAL TENDERLOIN

Summer Sausage, Petite Squash, Cerignola Olives,
Red Veined Arugula and "Sauce Gremolata"

VON TRAPP BROTHERS' "OMA"

Sour Apple "Gelée," Pickled Ruby Beets and Sorrel
Served with Pumpernickel Bread

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 310.00

SERVICE INCLUDED