

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
Geoduck Clam, Oyster Crackers, Hass Avocado
and Compressed Melon
(75.00 supplement)

SALAD OF SUMMER SQUASH
Socca "Chip," Heirloom Eggplant, Picholine Olives,
Marcona Almonds and Sultana Vinaigrette

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Oat "Tuile," Champagne Grapes, Candied Pistachios
and Tellicherry Pepper Yogurt
Served with Toasted Brioche
(40.00 supplement)

"CONFIT" FILLET OF ATLANTIC HALIBUT
Toy Box Tomatoes, Romano Beans, Italian Capers
and Hen Egg Emulsion

CHARCOAL GRILLED MAINE SEA SCALLOP
"Pommes Purée," Charred Pimento Peppers,
Corn Kernels and "Chimichurri"

SALMON CREEK FARMS' PORK BELLY
Garden State Peaches, Sugar Snap Peas, Pickled Pearl Onions
and "Gastrique Béarnaise"

ELYSIAN FIELDS FARM'S "CÔTE D'AGNEAU"
Matsutake Mushrooms, Roasted Radishes, Braised Pine Nuts,
Romaine Lettuce and Burnt Lemon Jus

VON TRAPP BROTHERS' "OMA"
Beet-Poppy Seed "Madeleine," Sour Plums, English Walnuts
and Whipped White Gold Honey

"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