

per se

CHEF'S TASTING MENU

August 18, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Hobbs Shore's Bacon, Corn "Chowder,"
"Oyster Cracker" and Arrowleaf Spinach
(75.00 supplement)

COMPRESSED SUMMER MELON "TARTE"

Sugar Snap Peas, Greenmarket Radishes,
Hass Avocado and Shishito Pepper Yogurt

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Cope's Corn "Tuile," Cucamelon, Bing Cherries,
Belgian Endive and Aged Balsamic Vinegar
Served with Toasted Brioche
(40.00 supplement)

"CONFIT" FILLET OF ATLANTIC HALIBUT

Littleneck Clams, Country Bread "Panade," Melted King Richard Leeks,
Heirloom Tomatoes and Cranberry Bean "Nuage"

CHARCOAL GRILLED GEORGES BANK SEA SCALLOP

Socca "Chip," Picholine Olive Tapenade,
Cocktail Artichokes and Za'atar Vinaigrette

WOLFE RANCH BOBWHITE QUAIL

Chanterelle Mushrooms, Champagne Grapes,
Celery Branch and Verjus Gastrique

NATURE FED VEAL TENDERLOIN

"Pommes Sarladaise," Tokyo Turnips, Broccolini,
Lemon Thyme and "Sauce Soubise"

JASPER HILL FARM'S "WILLOUGHBY"

Zucchini "Madeleine," Garden State Peaches,
English Walnuts and Maple-Banyuls Reduction

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 310.00

SERVICE INCLUDED