

per se

CHEF'S TASTING MENU

August 19, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Cauliflower Custard, Oyster "Nuage,"
Sicilian Pistachios and Meyer Lemon
(75.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Compressed Radishes, Garden State Peaches, Ruby Beet,
Marcona Almonds and Hass Avocado Purée

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

"CONFIT" FILLET OF MEDITERRANEAN LUBINA

Littleneck Clams, "Demi-Sec" Tomatoes,
Cocktail Artichokes and "Salsa Verde"

CHARCOAL GRILLED MAINE SEA SCALLOP

Garlic "Pudding," Cranberry Beans,
Parsley Shoots and "Pimentón" Vinaigrette

WOLFE RANCH BOBWHITE QUAIL BREAST "AMANDINE"

Hakurei Turnips, Bing Cherries, Flowering Watercress
and "Sauce Mignonette"

ELYSIAN FIELDS FARM'S "SELLE D'AGNEAU"

Bluefoot Mushrooms, "Ratatouille,"
Petite Basil and Black Olive Jus

MIYAZAKI WAGYU

"Pommes Purée," Heirloom Carrots, Wilted Arrowleaf Spinach
and Matsutake Mushroom Bouillon
(100.00 supplement)

VON TRAPP BROTHERS' "OMA"

Banana "Madeleine," Candied Walnuts,
Celery Branch and Whipped Maple Syrup

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 310.00

SERVICE INCLUDED