

per se

CHEF'S TASTING MENU

August 21, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Hen Egg "Mimosa," "Pommes Duchesse,"
Pickled Pearl Onions and Frisée Lettuce
(75.00 supplement)

SALAD OF ROASTED COCKTAIL ARTICHOKEs

Salvatore Brooklyn Smoked Ricotta, Crispy Polenta,
Compressed Radishes and Marcona Almonds

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat "Lavash," Hakurei Turnips, Greek Yogurt,
Sicilian Pistachios and Sour Plum Marmalade
Served with Toasted Brioche
(40.00 supplement)

"CONFIT" FILLET OF MONTANA LAKE TROUT

Broccoli "Panade," Champagne Grapes,
Toasted Pine Nuts and Spanish Capers

BUTTER POACHED NOVA SCOTIA LOBSTER

"Violette de Bordeaux Figs," Fennel Bulb,
English Walnuts and Port Wine-Shallot Jus

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

Koshihikari Rice, Matsutake Mushrooms, Cipollini Onion "Tempura"
and Wilted Arrowleaf Spinach

ELYSIAN FIELDS FARM'S "SELLE D'AGNEAU"

Slow Baked Heirloom Eggplant, Marinated Tomatoes,
Yellow Corn Vinaigrette and "Sauce Pimentón"

CHARCOAL GRILLED MIYAZAKI WAGYU

"Ratatouille" Barbajuan, Gold Bar Squash, Romaine Lettuce
and Shishito Pepper "Chimichurri"
(100.00 supplement)

VON TRAPP BROTHERS' "OMA"

Stewed Cherry "Clafoutis," Pearson Farm's Pecans,
Celery Salad and Black Truffle Purée

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 310.00

SERVICE INCLUDED