

per se

CHEF'S TASTING MENU

August 22, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Bluefin Tuna "Tartare," Pickled Hen Egg, Koshihikari Rice,
Haricots Verts and Matsutake Mushroom "Aioli"
(75.00 supplement)

SALAD OF GARDEN STATE PEACHES

Cherry Belle Radishes, Hass Avocado, English Walnuts,
Romaine Lettuce and Arugula

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

"CONFIT" FILLET OF MONTANA LAKE TROUT

Saffron "Crêpe," Fork Crushed Artichokes,
Heirloom Tomatoes and Picholine Olives

MAINE SEA SCALLOP "POÊLÉ"

Hobbs Shore's Bacon, "Oyster Crackers," Sugar Snap Peas,
Creamed Arrowleaf Spinach and Corn "Chowder"

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

Bluefoot Mushrooms, Champagne Grapes,
Celery Branch and Verjus Gastrique

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"

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

SIRLOIN OF MIYAZAKI WAGYU

Pickled Ramp "Tempura," Charred Shishito Peppers,
Sweet Carrots and Miso-Mustard Sauce
(100.00 supplement)

VON TRAPP BROTHERS' "OMA"

Zucchini "Madeleine," Black Mission Fig "Membrillo,"
Marcona Almonds and Rosemary 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