

per se

CHEF'S TASTING MENU

August 23, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Applewood Smoked Bacon, Potato "Chips," Wilted Arrowleaf Spinach
and Scallop "Vichyssoise"
(75.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"

Cucumber "Gelée," Weiser Farms' Melons, Moroccan Olives,
Sugar Snap Peas and Meyer Lemon Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Oat "Lavash," Sour Plum Marmalade,
Hakurei Turnips, Sicilian Pistachios, Greek Yogurt
and Aged Balsamic Vinegar
Served with Toasted Brioche
(40.00 supplement)

CHARCOAL GRILLED BLUEFIN TUNA

Serrano Ham, Cherry Belle Radishes, Parsley Shoots
and "Sauce Pimentón"

BUTTER POACHED NOVA SCOTIA LOBSTER

Fairy Tale Eggplant, Summer Pole Beans, Currant Tomatoes
and Sweet Garlic Pudding

THOMAS FARM'S PIGEON "EN CRÉPINETTE"

Yellow Corn, Red Veined Arugula and Shishito Pepper Cream

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"

Matsutake Mushroom "Ravioli," Globe Artichokes,
Heirloom Carrots and "Vinaigrette Bordelaise"

HERB ROASTED MIYAZAKI WAGYU

"Pommes Purée," Bluefoot Mushrooms, Broccolini Florettes
and Whole Grain Mustard Jus
(100.00 supplement)

VON TRAPP BROTHERS' "OMA"

Fennel Pollen "Palmier," Piedmont Hazelnuts,
Celery Branch and Concord Grape Jelly

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 310.00

SERVICE INCLUDED