

per se

CHEF'S TASTING MENU

August 25, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Island Creek Oysters, Matsutake Mushroom "Dumpling,"
Arrowleaf Spinach and Meyer Lemon
(75.00 supplement)

"RATATOUILLE"

Summer Squash, Fairy Tale Eggplant, Heirloom Tomatoes,
Niçoise Olives and Toasted Pine Nuts

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Cauliflower Florettes, Concord Grapes,
Marcona Almonds, Lucky Sorrel and Brown Butter Emulsion
Served with Toasted Brioche
(40.00 supplement)

"PAVÉ" OF ATLANTIC BLUEFIN TUNA

Ameraucana Hen Egg, Parmesan Phyllo "Crisp," Hass Avocado,
French Breakfast Radishes and Romaine Lettuce

MAINE SEA SCALLOP

Hobbs Shore's Bacon, "Cassoulet" of Pole Beans, French Leeks
and "Crème de Noix de Saint-Jacques"

THOMAS FARM'S SQUAB "EN CRÉPINETTE"

Jimmy Nardello Peppers, Corn Kernels, Celery Branch
and Foie Gras Mignonette Jus

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Hakurei Turnips, Sugar Snap Peas, Ground Cherries
and Caramelized Onion Jus

CHARCOAL GRILLED MIYAZAKI WAGYU

Fork Crushed Potatoes, Thumbelina Carrots,
Artichoke "Chips" and Salsa Verde "Subric"
(100.00 supplement)

VON TRAPP BROTHERS' "OMA"

Oat "Crumble," Charred Young Fennel,
Pearson Farm's Pecans and Sour Plum "Relish"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 310.00

SERVICE INCLUDED