

per se

CHEF'S TASTING MENU

August 26, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

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

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Weiser Farms' Melons, Braised Red Endive,
Hass Avocado Purée and Young Ginger

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Tiger Striped Figs, Petite Onions, Sicilian Pistachios,
Flowering Watercress and White Balsamic Vinegar
Served with Toasted Brioche
(40.00 supplement)

CHARCOAL GRILLED STRIPED BASS

"Tabouleh," Meyer Lemon "Confit," Romaine Lettuce
and Red Pepper Emulsion

BUTTER POACHED NOVA SCOTIA LOBSTER

Marinated Eggplant, Cocktail Artichokes,
Basil Salad and Spicy Tomato "Vierge"

WOLFE RANCH BOBWHITE QUAIL "EN CRÉPINETTE"

"Pommes Rissolées," Cherry Belle Radishes,
Charred Shishito Peppers and "Chimichurri"

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB

Chanterelle Mushrooms, Gold Bar Squash,
Haricots Verts and Moroccan Olive Jus

SIRLOIN OF MIYAZAKI WAGYU

Matsutake Mushrooms, Turnip "Coins,"
Broccolini and "Sauce Japonaise"
(100.00 supplement)

VON TRAPP BROTHERS' "OMA"

Fennel Pollen "Palmier," Piedmont Hazelnuts,
Celery Branch and Sour Plum Marmalade

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 310.00

SERVICE INCLUDED