

# per se

CHEF'S TASTING MENU

August 29, 2015

---

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Maine Sea Urchin, Applewood Smoked Bacon,  
Hand Cut "Capellini" and "Clam Chowder" Sauce  
(75.00 supplement)

---

"BAVAROIS" OF HAWAIIAN HEARTS OF PEACH PALM

Pickled Eggplant, Garden State Peaches,  
Niçoise Olives and "Romesco"

SAUTERNES POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Milk "Tuile," Hakurei Turnips, Champagne Grapes,  
Sicilian Pistachios and Sorrel  
Served with Toasted Brioche  
(40.00 supplement)

---

"CONFIT" FILLET OF TASMANIAN SEA TROUT

Egg Yolk "Raviolini," Summer Pole Beans,  
Thyme Oil and Red Wine Sauce

---

CHARCOAL GRILLED MAINE SEA SCALLOP

"Pommes Purée," Coin Onions, Romaine Lettuce  
and Foie Gras-Madeira Emulsion

---

WOLFE RANCH BOBWHITE QUAIL "EN CRÉPINETTE"

Sweet Corn Kernels, Sugar Snap Peas, Onion Blossoms,  
Pea Tendrils and Hobbs Shore's Bacon "Blanquette"

---

PRIME RIB OF ELYSIAN FIELDS FARM'S LAMB

New Crop Potatoes, Broccolini Florettes,  
Cherry Belle Radishes and "Gremolata"

SIRLOIN OF MIYAZAKI WAGYU

Horseradish Crème Fraîche Enriched Barley, New Zealand Spinach,  
Cipollini Onion Rings and Guinness Stout Sauce  
(100.00 supplement)

---

VON TRAPP BROTHERS' "OMA"

Armando Manni Olive Oil Jam, Currant Tomatoes,  
Persian Cucumbers, Red Veined Arugula  
and San Marzano Tomato Marmalade

---

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

---

PRIX FIXE 310.00

SERVICE INCLUDED