

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
Bluefin Tuna, Koshihikari Rice, Nori "Crêpe,"
Matsutake Mushrooms and Hass Avocado
(75.00 supplement)

SALAD OF HEIRLOOM EGGPLANT
"Panned," Summer Squash, Toy Box Tomatoes,
Toasted Pine Nuts and Petite Basil

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat "Tuile," Garden State Peaches, Hakurei Turnips,
Sicilian Pistachios and Frisée Lettuce
Served with Toasted Brioche
(40.00 supplement)

"PAVÉ DE SAINT-PIERRE"

Phyllo "Crisp," Chanterelle Mushrooms, Yellow Corn Kernels,
Cherry Belle Radishes and "Vin Jaune"

CHARCOAL GRILLED NOVA SCOTIA LOBSTER "MITTS"

Fork Crushed Potatoes, Shishito Peppers, Picholine Olives,
Salsa Verde "Subric" and Artichoke "Mousseline"

"COQ AU VIN"

Hobbs Shore's Bacon, "Lentilles du Puy," Sweet Carrots,
French Leeks and Flowering Watercress

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"

Buttermilk Fried Bone Marrow, Roasted Cauliflower,
Torpedo Shallots and Charred Lemon-Caper "Aïoli"

"TARTARE" OF MIYAZAKI WAGYU

Pretzel "Chip," Coin Onions, Persian Cucumbers,
Cornichons and Smoked Hen Egg Yolk Vinaigrette
(50.00 supplement)

VON TRAPP BROTHERS' "OMA"
Banana-Walnut "Madeleine," Celery Branch
and Maple-Banyuls Gastrique

"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