

per se

CHEF'S TASTING MENU

August 31, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Smoked Salmon "Dauphine," Paula Red Apples, Italian Capers
and Kendall Farms' Crème Fraîche
(75.00 supplement)

HEIRLOOM SQUASH "EN PERSILLADE"

Jimmy Nardello Peppers, Picholine Olive Tapenade,
Arugula and Charred Eggplant "Aioli"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Banana "Parisienne," English Walnuts, Ruby Beets,
Celery Branch and Maple-Banyuls Gastrique
Served with Toasted Brioche
(40.00 supplement)

"PAVÉ" OF ATLANTIC HALIBUT

Fork Crushed Artichokes, Young Leeks,
Torpedo Shallots and "Billi Bi"

CHARCOAL GRILLED NOVA SCOTIA LOBSTER

Matsutake Mushrooms, Sungold Tomatoes,
Romano Beans and Romaine Lettuce

WOLFE RANCH BOBWHITE QUAIL "PRESSÉ"

Hobbs Shore's Bacon, Garden State Peaches,
Hakurei Turnips and "Sauce Charcutière"

MARCHO FARMS' "RIS DE VEAU"

"Pain de Campagne," Cauliflower Purée, Red Onion Rings,
Meyer Lemon and "Gremolata"

ELYSIAN FIELDS FARM'S LAMB

Serrano Ham, Fingerling Potatoes, Broccoli "Subric,"
Pickled Swiss Chard Stems and "Sauce Bordelaise"

SIRLOIN OF MIYAZAKI WAGYU

"Pommes Purée," Chanterelle Mushrooms, Sweet Carrots
and Rosemary-Balsamic Vinegar Jus
(100.00 supplement)

VON TRAPP BROTHERS' "OMA"

"Palmier," Poached Huckleberries,
Piedmont Hazelnuts and Fennel "Relish"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 310.00

SERVICE INCLUDED