per se

CHEF'S TASTING MENU

September 19, 2015

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

CHILLED MAINE LOBSTER "SALAD"
Tsar Imperial Ossetra Caviar
Brown Butter "Crêpe," Stonington Nori,
French Leeks and Lemon Pudding
(75.00 supplement)

SAKE POACHED ASIAN PEARS
Hawaiian Hearts of Peach Palm, Fennel Bulb "Confit,"
Red Ribbon Sorrel and Finger Lime "Vierge"

HUDSON VALLEY MOULARD DUCK FOIE GRAS
"Assaisonné au Confit de Canard," McIntosh Apple "Relish," Celery Root "Pastrami,"
Sicilian Pistachios and Burgundy Mustard
Served with Toasted Brioche
(40.00 supplement)

OLIVE OIL POACHED ONAGA RED SNAPPER
Wrapped in Summer Squash
Saffron Braised Cranberry Beans, Garlic "en Persillade,"
Hearts of Romaine Lettuce and "Pistou"

HERB ROASTED PACIFIC ABALONE
"Pommes Maxim's," Chanterelle Mushrooms,
Pea Tendrils and Foie Gras-Madeira Emulsion

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"
Carrot "Bouchon," Purple Top Turnips,
New Zealand Spinach and "Sauce Colbert"

"PIED DE COCHON"
"Ragoût" of Black Truffle and Sweet Corn
with "Ris de Veau" and Savoy Cabbage

NATURE FED VEAL TENDERLOIN
Toasted Pumpernickel, "Sofrito" Stuffed Peppers,
Petite Eggplant and Greek Bottarga

"HUDSON FLOWER"
Cauliflower "Gratin," Cracked Piedmont Hazelnuts,
Thompson Grapes and Black Truffle Vinaigrette

"ASSORTMENT OF DESSERTS"
Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 310.00

SERVICE INCLUDED