

per se

CHEF'S TASTING MENU

August 8, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Citrus Cured Japanese Medai, Young Ginger "Panna Cotta,"
Compressed Summer Melons and Hass Avocado Mousse
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM'S BEETS

French Breakfast Radishes, Frog Hollow Farm's Yellow Nectarines,
English Walnuts and Greek Yogurt

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Georgia Peaches, Rolled Oat "Tuile"
and Kendall Farms' Crème Fraîche
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Marinated Tomatoes, Romano Beans,
Salanova Lettuces and "Anchoïade"

PICCATA BATTERED NOVA SCOTIA LOBSTER

Summer Squash, Holland Eggplant, Moroccan Olives
and Toasted Harissa Vinaigrette

THOMAS FARM'S PIGEON "EN CRÉPINETTE"*

Cauliflower Florettes, Piedmont Hazelnuts, Wild Blueberries
and Foie Gras-Madeira Emulsion

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB*

"Pommes Purée," Wilted Arrowleaf Spinach,
Sweet Carrots and "Sauce Bordelaise"

MEADOW CREEK DAIRY'S "GRAYSON"

Champagne Grape "Tartelette," Pecan "Streusel"
and Celery Branch Salad

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED