

per se

CHEF'S TASTING MENU

August 9, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Citrus Cured Japanese Medai, Compressed Summer Melons
and Hass Avocado Mousse
(60.00 supplement)

"SALADE DE POMMES DE TERRE"

French Breakfast Radishes, Hearts of Romaine Lettuce,
Padrón Peppers and Hen Egg Emulsion

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Frog Hollow Farm's Yellow Peaches, Celery Branch,
Sicilian Pistachios and Creek Yogurt
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Chanterelle Mushrooms, Broccoli Rabe
and Ruby Beet Butter

PICCATA BATTERED NOVA SCOTIA LOBSTER

Cocktail Artichokes, Wilted Arrowleaf Spinach,
Marcona Almonds and Meyer Lemon

THOMAS FARM'S PIGEON "EN CRÉPINETTE"*

"Ragoût" of Brentwood Corn, Black Mission Figs
and Port Wine-Shallot Jus

PRIME RIB OF ELYSIAN FIELDS FARM'S LAMB*

Summer Squash, Sungold Tomatoes,
Aged Parmesan and "Ratatouille"

CHARCOAL GRILLED MIYAZAKI WAGYU*

Koshihikari Rice, Parisian Carrots, Candied Peanuts
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

MEADOW CREEK DAIRY'S "GRAYSON"

Champagne Grapes, Marinated Fennel
and English Walnuts

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED