

per se

CHEF'S TASTING MENU

August 10, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Smoked Salmon "Parfait," Pumpernickel "Lavash,"
Plum Sorrel and Buttermilk-Herb Dressing
(60.00 supplement)

ROMAINE LETTUCE "VICHYSOISE"

Cherry Tomatoes, Sweet Garlic "Pain Perdu,"
Garlic Scapes and "Parmigiano-Reggiano"

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Champagne Grape Relish, English Walnuts,
Celery Hearts and Pink Peppercorn Yogurt
Served with Toasted Brioche
(30.00 supplement)

FILLET OF ATLANTIC COD

Chorizo, Grilled Country Bread, "Escabèche"
and Saffron-Hen Egg Purée

BUTTER POACHED NOVA SCOTIA LOBSTER

Corn Kernels, Padrón Peppers, Frisée Clusters,
Barley & Chanterelle Mushroom "Velouté"

THOMAS FARM'S PIGEON "EN CRÉPINETTE"*

Fines Herbes Mousse, Creamed Broccoli, "Pommes Maxim,"
Potato "Rissolée" and "Sauce Périgourdine"

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*

"Ratatouille," Romano Beans
and Moroccan Black Olive Jus

CHARCOAL GRILLED MIYAZAKI WAGYU*

King Trumpet Mushrooms, Kanzuri Spiced Koshihikari Rice,
Preserved Ginger and "Sauce Japonaise"
(100.00 supplement)

MEADOW CREEK DAIRY'S "GRAYSON"

Black Pepper "Ficelle," Young Fennel,
Port Wine & Fig Chutney

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED