

per se

CHEF'S TASTING MENU

August 13, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

"Sashimi" of Japanese Hamachi*, Ruby Beets,
French Breakfast Radishes and Hen Egg Purée
(60.00 supplement)

SALAD OF MARINATED TOMATOES

Hawaiian Hearts of Peach Palm, Lemon Cucumbers,
Toasted Pine Nuts and Flowering Basil

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

"ROUELLE" OF DOVER SOLE

Summer Squash, Moroccan Olives and Pimentón Emulsion

BUTTER POACHED NOVA SCOTIA LOBSTER

White Wine Glazed Empire Apples, English Walnuts
and Port Wine-Shallot Sauce

LIBERTY FARM'S PEKIN DUCK BREAST*

"Crêpes aux Fines Herbes," Chanterelle Mushrooms,
Brentwood Corn and Marsala Jus

HAND CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
(125.00 supplement)

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB*

Slow Baked Turkish Eggplant, Garlic Scapes,
Broccoli Rabe and "Jus d'Agneau"

CHARCOAL GRILLED MIYAZAKI WAGYU*

"Gratin de Navets," Wilted Arrowleaf Spinach
and Bone Marrow Vinaigrette
(100.00 supplement)

MEADOW CREEK DAIRY'S "MOUNTAINEER"

Black Mission Figs, Young Fennel, Marcona Almonds
and Aged Balsamic Vinegar

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED