

# per se

CHEF'S TASTING MENU

August 14, 2016

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"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*

Horseradish "Panna Cotta," Plum Sorrel  
and Empire Apple "Gelée"  
(60.00 supplement)

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SALAD OF "VIOLETTE DE BORDEAUX" FIGS  
Serrano Ham, Petite Radishes, "Parmigiano-Reggiano,"  
New Zealand Spinach and Aged Balsamic Vinegar

"PB & J"

Hudson Valley Moulard Duck Foie Gras  
Condensed Milk "Tuile," Virginia Peanuts,  
Celery Greens and Concord Grape Jelly  
Served with Toasted Brioche  
(30.00 supplement)

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"PAVÉ DE BAR EN PERSILLADE"

"Ratatouille," Fairy Tale Eggplant and Sweet Garlic Cream

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BUTTER POACHED NOVA SCOTIA LOBSTER

"Rigatini" Pasta, Cherry Tomatoes, Romano Beans  
and Spicy Minestrone Broth  
Seasoned with Armando Manni Extra Virgin Olive Oil

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FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

Norwich Meadows Farm's Beets, Glazed Corn Kernels,  
Jingle Bell Peppers and "Sauce Périgourdine"

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[18] MARCHO FARMS' VEAL "À LA RÔTISSERIE" →  
CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*  
Chanterelle Mushrooms, Creamed Barley,  
Broccoli Rabe and "Sauce Bordelaise"

PAN ROASTED MIYAZAKI WAGYU\*

"Pommes Purée," Wilted Arrowleaf Spinach,  
Young Carrots and "Gastrique Béarnaise"  
(100.00 supplement)

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MEADOW CREEK DAIRY'S "GRAYSON"

Pearl Onion Petals, Frisée Lettuce,  
Cornichons and Burgundy Mustard

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED