

per se

CHEF'S TASTING MENU

August 14, 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, Persian 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)

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Littleneck Clams, Summer Squash, Moroccan Olives
and Pimentón Emulsion

BUTTER POACHED NOVA SCOTIA LOBSTER

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

SALMON CREEK FARMS' PORK JOWL

Chanterelle Mushroom "Cromesquis,"
Brentwood Corn and Marsala Jus

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB*

Slow Baked Turkish Eggplant, Sweet Carrots,
Broccoli Rabe and "Jus d'Agneau"

CHARCOAL GRILLED MIYAZAKI WAGYU*

"Pommes Purée," Cocktail Artichokes,
Romano Beans and "Chimichurri"
(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