

# per se

CHEF'S TASTING MENU

August 15, 2016

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"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*

Empire Apple "Granité," Young Ginger "Panna Cotta,"  
Hakurei Turnips and Pumpernickel "Tuile"  
(60.00 supplement)

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SALAD OF NORWICH MEADOWS FARM'S MELONS

Serrano Ham, Cherry Belle Radishes, Marcona Almonds  
and Piquillo Pepper Vinaigrette

"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)

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[65] "CONFIT" FILLET OF ATLANTIC BLACK BASS  
→ "CONFIT" FILLET OF ATLANTIC STRIPED BASS  
Arugula Pesto "Panade," Sungold Tomatoes, Summer Squash,  
Braised Pine Nuts and Espelette "Beurre Blanc"

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BUTTER POACHED NOVA SCOTIA LOBSTER

Fennel Bulb "Tapenade," Black Mission Figs,  
English Walnuts and "Vin Jaune" Emulsion

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FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

"Ragoût" of Sweet Corn, Chanterelle Mushrooms,  
Wilted Arrowleaf Spinach and Toasted Hazelnuts

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[45] ELYSIAN FIELDS FARM'S LAMB\*

→ SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*  
Melted Holland Leeks, Roasted Greenmarket Beets,  
"Spätzle" and Rosemary-Balsamic Vinegar Jus

CHARCOAL GRILLED MIYAZAKI WAGYU\*

"Pommes Purée," Cocktail Artichokes,  
Romano Beans and "Chimichurri"  
(100.00 supplement)

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MEADOW CREEK DAIRY'S "GRAYSON"

Spiced Carrot Cake, Oregon Huckleberries  
and Kendall Farms' Crème Fraîche

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED