

per se

CHEF'S TASTING MENU

August 16, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Black Bass "Tartare," Avocado "Croustillant,"
Spiced Cashews and Yuzu Emulsion
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM'S MELONS

Serrano Ham, Petite Radishes, Marcona Almonds
and Piquillo Pepper Vinaigrette

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Empire Apple "Tournées," English Walnuts and Greek Yogurt
Served with Toasted Brioche
(30.00 supplement)

ATLANTIC BLUEFIN TUNA "À LA PLANCHA"*

Sungold Tomatoes, Persian Cucumbers,
Braised Pine Nuts and "Chimichurri"

BUTTER POACHED NOVA SCOTIA LOBSTER

Hakurei Turnips, Pea Tendrils and Sweet Carrot Butter

"CONSOMMÉ DE HOMARD"

Lobster "Mitts" and Young Ginger

THOMAS FARM'S PIGEON "EN CRÉPINETTE"*

Celeriac Purée, Oregon Huckleberries,
Corn Kernels and Celery Branch Salad
Seasoned with Foie Gras "Pastrami"

ELYSIAN FIELDS FARM'S "CARRÉ D'AGNEAU"*

Forest Mushroom Potage, Crispy Squash Blossoms
and Hearts of Romaine Lettuce

CHARCOAL GRILLED MIYAZAKI WAGYU*

Greenmarket Potatoes, Garlic Scapes, Scallion "Emincé"
and Charred Padrón Pepper "Aioli"
(100.00 supplement)

MEADOW CREEK DAIRY'S "GRAYSON"

"Clafoutis," Black Mission Figs, Pickled Pearl Onions
and Sweet Garlic Cream

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED