

per se

CHEF'S TASTING MENU

August 17, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

"Sashimi" of Japanese Medai, Young Ginger "Panna Cotta"
and Compressed Empire Apples
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Poached Black Mission Figs, Cipollini Onions, Piedmont Hazelnuts
and Holland Leek Vinaigrette

"PB & J"

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

ATLANTIC BLUEFIN TUNA "À LA PLANCHA"*

Sungold Tomatoes, Persian Cucumbers, Petite Basil
and Hass Avocado Purée

WILD SCOTTISH LANGOUSTINES

Glazed Fennel Bulb, Marcona Almonds,
Meyer Lemon and "Sauce Noilly Prat"

HERB ROASTED THOMAS FARM'S PIGEON*

Toasted "Ditalini," Hearts of Romaine Lettuce,
Aged Parmesan and "Piperade"

SAUTÉED HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Ragoût" of French Green Lentils, Braised Leg Meat Marmalade,
Frisée Lettuce and "Sauce Bordelaise"

The Trotter Project

Sassetti Livio, "Pertimali," Brunello di Montalcino 2010 (en Magnum)
(100.00 supplement)

CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

"Pommes Rissolées," Chanterelle Mushrooms,
Summer Pole Beans and "Jus de Veau"

SIRLOIN OF MIYAZAKI WAGYU*

Soffritto Stuffed Pattypan Squash, Picholine Olive Tapenade,
Garlic "Confit" and Red Veined Arugula
(100.00 supplement)

MEADOW CREEK DAIRY'S "GRAYSON"

Broccoli "Gratin," Pearl Barley and Dijon Mustard

LEMONGRASS INFUSED PHILLIPS FARMS' PEACH "CONSOMMÉ"

Phyllo Crisps, Husk Cherries
and Peach Sorbet

The Trotter Project

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED