

# per se

CHEF'S TASTING MENU

August 21, 2016

---

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*

Nova Scotia Lobster "Glaçage," Fines Herbes  
and Pickled Pearl Onions  
(60.00 supplement)

---

CHILLED BRENTWOOD CORN SOUP

Cocktail Artichokes, Cherry Belle Radishes and Aged Parmesan

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marinated Figs, French Leeks, Piedmont Hazelnuts  
and Bitter Chocolate Emulsion  
Served with Toasted Brioche  
(30.00 supplement)

---

SAUTÉED FILLET OF ATLANTIC STRIPED BASS

Sungold Tomatoes, Hearts of Romaine Lettuce,  
Haricots Verts and Serrano Ham Vinaigrette

---

WILD SCOTTISH LANGOUSTINES

Marble Potatoes, Jingle Bell Peppers,  
Garlic Scapes and "Bouillabaisse"

---

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

Braised Swiss Chard "Tortellini," Ruby Beets  
and "Sauce Dijonnaise"

---

HERB ROASTED VEAL SWEETBREADS

Geechie Boy Mill's Polenta, Cipollini Onion Rings  
and "Sauce Périgourdine"

---

PRIME RIB OF ELYSIAN FIELDS FARM'S LAMB\*

Squash Blossoms, Fairy Tale Eggplant,  
Cerignola Olives and Arugula "Pesto"

---

CHARCOAL GRILLED MIYAZAKI WAGYU\*

Broccoli Pain Perdu, Pommes Rösti, Chanterelle Mushrooms  
and "Vinaigrette Bordelaise"  
(100.00 supplement)

---

MEADOW CREEK DAIRY'S "GRAYSON"

White Wine Poached Apples, English Walnuts  
and Celery Branch Salad

---

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

---

PRIX FIXE 325.00

SERVICE INCLUDED