

per se

CHEF'S TASTING MENU

August 23, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Peekytoe Crab "Fondue," "Béarnaise Royale,"
Haricots Verts and Frisée Lettuce
(60.00 supplement)

SALAD OF GREENMARKET CHERRY TOMATOES

"Pain de Campagne" Melbas, Arugula "Pesto," Cerignola Olives,
Jingle Bell Peppers and Armando Manni Extra Virgin Olive Oil

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Compressed Summer Melons, Toasted Pine Nuts,
Hakurei Turnips and Champagne "Gelée"
Served with Toasted Brioche
(30.00 supplement)

[20] HERB CRUSTED ATLANTIC STRIPED BASS

→ HERB CRUSTED MEDITERRANEAN LUBINA
Panisse "Croûtons," Persian Cucumbers,
Petite Radishes and Charred Eggplant Purée

BUTTER POACHED NOVA SCOTIA LOBSTER

Melted Savoy Cabbage, Pearson Farm's Pecans
and Oregon Huckleberries
Seasoned with Foie Gras "Pastrami"

THOMAS FARM'S PIGEON "EN CRÉPINETTE"

Garden State Corn Kernels, Panachée Figs,
Celery Branch Salad and "Sauce Périgourdine"

MARCHO FARMS' VEAL TENDERLOIN "EN PERSILLADE"*

"Fleur de Courgette Farcie," Chanterelle Mushrooms,
Glazed Sweet Carrots and Whole Grain Mustard Jus

CHARCOAL GRILLED MIYAZAKI WAGYU*

Bone Marrow "Pudding," Broccoli "Gratin,"
Cipollini Onions and "Sauce au Poivre"
(100.00 supplement)

CONSIDER BARDWELL FARM'S "PAWLET"

Ashmead's Kernel Apples, Candied Piedmont Hazelnuts
and Norwich Meadows Farm's Beets

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED