

per se

CHEF'S TASTING MENU

August 24, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Nova Scotia Lobster "Glaçage," Flowering Watercress
and Pickled Pearl Onions
(60.00 supplement)

CHILLED BRENTWOOD CORN SOUP

Cocktail Artichokes, Cherry Belle Radishes
and Aged Parmesan "Pain Perdu"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Oregon Huckleberries, Piedmont Hazelnuts
and Kendall Farms' Crème Fraîche
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Razor Clams, "Ragoût" of Summer Shelling Beans,
Jingle Bell Peppers and Serrano Ham Vinaigrette

WILD SCOTTISH LANGOUSTINES

Marinated Tomatoes, Garlic Scapes,
Petite Lettuces and "Caesar" Emulsion

LIBERTY FARM'S PEKIN DUCK BREAST*

Black Mission Figs, Young Fennel and Toasted Sicilian Pistachios

SADDLE OF ELYSIAN FIELDS FARM'S LAMB*

Roasted Carrots, Hadley Orchard's Medjool Dates,
Marcona Almonds and Greek Yogurt

CHARCOAL GRILLED MIYAZAKI WAGYU*

Swiss Chard "Pierogi," Ruby Beets,
"Soubise" and "Sauce Dijonnaise"
(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