

per se

CHEF'S TASTING MENU

August 25, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Wild Scottish Langoustine "Royale," Yukon Gold Potato Blinis
and Hearts of Romaine Lettuce
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Slow Roasted Young Beets, Compressed Radishes,
Georgia Peaches and Hass Avocado Mousse

HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

TASMANIAN SEA TROUT*

"Ragoût" of Brentwood Corn, Marinated Tomatoes,
Lima Beans "en Persillade" and Frisée Lettuce

PACIFIC ABALONE "POËLÉE"

Turkish Eggplant, Toasted Pine Nuts,
Flowering Basil and Harissa Vinaigrette

LIBERTY FARM'S PEKIN DUCK "RILLETTES"

Hand Cut "Ditalini," Chanterelle Mushrooms,
Pearl Onion Petals and "Bordelaise"

ELYSIAN FIELDS FARM'S LAMB*

Cocktail Artichokes, Persian Cucumbers, Marcona Almonds,
Greek Yogurt and Meyer Lemon

CHARCOAL GRILLED MIYAZAKI WAGYU*

"Pommes Rissolées," Swiss Chard "Pierogi"
and "Sauce Dijonnaise"
(100.00 supplement)

CONSIDER BARDWELL FARM'S "PAWLET"

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