

per se

CHEF'S TASTING MENU

August 26, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Santa Barbara Spot Prawns, Squid Ink "Capellini"
and "Sauce Noilly Prat"
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

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

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Concord Grape Gelée, Celery Branch Salad,
Hakurei Turnips and Sicilian Pistachios
Served with Toasted Brioche
(30.00 supplement)

MEDITERRANEAN TURBOT "À LA GRENOBLOISE"

Parisian Carrots, Marcona Almonds,
Spanish Capers and "Beurre Noisette"

PACIFIC ABALONE "POËLÉE"

Summer Squash, Sungold Tomatoes, Red Veined Arugula
and Black Olive Emulsion

FOUR STORY HILL FARM'S POULARDE "RILLETTES"

"Ragoût" of Brentwood Corn and Summer Pole Beans,
Padrón Peppers and Black Strap Molasses

HERB ROASTED VEAL SWEETBREADS

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

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Marble Potatoes, Forest Mushroom "Duxelles,"
Wilted Swiss Chard and "Bordelaise"

CHARCOAL GRILLED MIYAZAKI WAGYU*

"Pommes Duchesse," Hen-of-the-Woods Mushrooms,
Broccoli Rabe and Green Peppercorn "Mignonnette"
(100.00 supplement)

CONSIDER BARDWELL FARM'S "PAWLET"

Marinated Figs, Piedmont Hazelnuts
and Aged Balsamic Vinegar

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED