

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*

"Gnocchi Glaçé de Homard à la Parisienne" and Fines Herbes
(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

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marinated Panachée Figs, Hakurei Turnips, Spiced Almonds
and Kendall Farms' Crème Fraîche
Served with Toasted Brioche
(30.00 supplement)

"CONFIT" FILLET OF TASMANIAN SEA TROUT*

Yukon Gold Potatoes, Pumpnickel "Croûtons," Pickled Mustard Seeds
and Hearts of Romaine Lettuce

PACIFIC ABALONE

Hen Egg "Crêpes," Parisian Carrots, Broccoli "Lamelles"
and Norwich Meadows Farm's Pea Shoots

SALMON CREEK FARMS' PORK JOWL

Hobbs Shore's Bacon, "Cassoulet" of Pole Beans
and Frisée Lettuce

ELYSIAN FIELDS FARM'S "CARRÉ D'AGNEAU"*

Caramelized Cocktail Artichokes, "Caponata,"
Sweet Garlic Purée and "Sauce Barigoule"

CHARCOAL GRILLED MIYAZAKI WAGYU*

Poached Bone Marrow, Creamed Rainbow Swiss Chard,
Garden State Corn Kernels and Cipollini Onions
(100.00 supplement)

CONSIDER BARDWELL FARM'S "PAWLET"

"Saltine Crackers," Celery Branch, Young Fennel,
Cornichon Relish and "Ranch"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED