

per se

CHEF'S TASTING MENU

August 27, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

"Gnocchi Glacé de Homard à la Parisienne"
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"

Compressed Melons, Toasted Pine Nuts, Celery Branch
and Caramelized Sunchoke 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, Pumpernickel "Croûtons," Pickled Mustard Seeds
and Hearts of Romaine Lettuce

WILD SCOTTISH LANGOUSTINES "À LA PLANCHA"

Hen Egg "Crêpes," Norwich Meadows Farm's Carrots,
Trumpet Royale Mushrooms and Pea Tendrils

"RILLETTES" OF FOUR STORY HILL FARM'S POULARDE

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

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

Cocktail Artichokes, Sweet Garlic Purée,
"Caponata" 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"

"English Muffin," Oregon Huckleberries
and Young Peanut Cream

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED