

per se

CHEF'S TASTING MENU

August 29, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Sea Trout Tartare, "English Muffin," Pickled Pearl Onions
and Smoked Hollandaise
(60.00 supplement)

SALAD OF COMPRESSED PLUOTS

Castelfranco Radicchio, Persian Cucumbers,
Summer Squash and Aged Balsamic Vinegar

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Wild Maine Blueberries, Garden State Corn,
Celery Branch and Espelette Crème Fraîche
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF ATLANTIC STRIPED BASS

Norwich Meadows Farm's Peppers, Cocktail Artichokes,
Pea Tendrils and Spicy Chorizo Broth

BUTTER POACHED NOVA SCOTIA LOBSTER

Sweet Carrots, Melted Holland Leeks, Piedmont Hazelnuts
and Black Truffle Emulsion

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"*

"Cervelas de Lyon," Greenmarket Peaches, Hakurei Turnips
and Sicilian Pistachio Vinaigrette

SADDLE OF MARCHO FARM'S NATURE FED VEAL*

Ris de Veau "Raviolo," Chanterelle Mushrooms, Wilted Broccoli Rabe,
Roasted Ruby Beets and Meyer Lemon Jus

CHARCOAL GRILLED MIYAZAKI WAGYU*

Squire Hill Farm's Hen Egg, "Pommes Rösti,"
Romano Beans and "Steak Sauce"
(100.00 supplement)

VULTO CREAMERY'S "HAMDEN"

Spiced Madeleines, Marinated Figs, Pink Lady Apples,
Toasted English Walnuts and Burgundy Mustard

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED