

per se

CHEF'S TASTING MENU

August 30, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Atlantic Fluke Tartare, Pain de Campagne "Croûtons,"
Hen Egg "Crêpe" and Tarragon Emulsion
(60.00 supplement)

SALAD OF COMPRESSED FROG HOLLOW FARM'S PEACHES

Castelfranco Radicchio, Persian Cucumbers,
Hakurei Turnips 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 MEDITERRANEAN TURBOT

Broccoli Rabe Florettes, Cherry Tomatoes,
Cocktail Artichokes and Noilly Prat "Beurre Blanc"

BUTTER POACHED NOVA SCOTIA LOBSTER

Bone Marrow, Creamed Pea Tendrils, Chanterelle Mushrooms "Raviolo,"
French Breakfast Radishes and "Mignonnette Bordelaise"

FOUR STORY HILL FARM'S POULARDE "RILLETTES"

"Pommes Rösti," Glazed Sweet Carrots, "Champignons de Paris"
and Arrowleaf Spinach Purée

HERB CRUSTED HONEYCOMB TRIPE

Vidalia Onion "Tagliatelle," Crispy Shallots,
Smoked "Soubise" and Meyer Lemon Jus

SADDLE OF MARCHO FARMS' NATURE FED VEAL*

Summer Squash "Risotto," Parmesan Braised Celtuce,
Piedmont Hazelnuts and "Jus de Veau"

CHARCOAL GRILLED MIYAZAKI WAGYU*

Norwich Meadows Farm's Shelling Beans,
Padrón Pepper "Aioli" 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