

per se

CHEF'S TASTING MENU



July 4, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Nova Scotia Lobster
Pickled Green Strawberries, Sicilian Pistachios,
Tarragon and Hass Avocado Purée
(75.00 supplement)

CALIFORNIA CANDYCOT SALAD

Chanterelle Mushrooms, French Breakfast Radishes,
Petite Basil and Riesling Emulsion

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Squire Hill Farm's Currants, Market Fennel,
Spiced Walnuts and Orange Crème Fraîche
Served with Toasted Brioche
(40.00 supplement)

GRILLED FILLET OF GULF COAST AMBERJACK

Celery Root "Pastrami," Poached Bing Cherries,
Mustard Cress and Miso-Mustard Butter

GEORGES BANK SEA SCALLOP "POÊLÉE"

"Ragoût" of Applewood Smoked Bacon, "Pain de Campagne,"
Haricots Verts and Tomato "Confit"

WOLFE RANCH BOBWHITE QUAIL BREAST

Caramelized Shallots, French Leeks, Flowering Watercress
and Stewed Black Mission Figs

SWEET CORN "CARNAROLI RISOTTO BIOLOGICO"

with Shaved Australian Black Winter Truffles,
Celery Mousse and "Parmigiano-Reggiano"
(125.00 supplement)

ELYSIAN FIELDS FARM'S SPRING LAMB CHOP

Squash "en Persillade," Jingle Bell Peppers,
Garlic "Confit" and Red Wine Vinegar Sauce

SIRLOIN OF MIYAZAKI WAGYU

Sunny Side Up Quail Egg, Morel Mushrooms, White Asparagus,
Arrowleaf Spinach and "Steak Sauce"
(100.00 supplement)

JASPER HILL FARM'S "WILLOUGHBY"

Yukon Gold Potato "Mille-Feuille," Mâche
and Slow Roasted Ruby Beets

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

LUNCH PRIX FIXE

CHEF'S MENU 310.00

7 COURSE 245.00

5 COURSE 205.00

SERVICE INCLUDED