

per se

CHEF'S TASTING MENU

July 8, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Sea Urchin, Buckwheat "Fritter,"
English Cucumbers and Hass Avocado
(75.00 supplement)

CARAMELIZED ARTICHOKE "TARTE"

Shishito Peppers, Picholine Olives,
"Salsa Verde" and Tomato Water "Gelée"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Sicilian Pistachios,
Greek Yogurt and Pedro Ximénez Vinaigrette
Served with Toasted Brioche
(40.00 supplement)

"PAVÉ" OF ATLANTIC HALIBUT

Hakurei Turnips, English Peas,
Romaine Lettuce and Red Wine Reduction

GEORGES BANK SEA SCALLOP "POÊLÉE"

Greenmarket Peaches, Morel Mushrooms,
Green Asparagus and Bacon Gastrique

MILK POACHED WOLFE RANCH BOBWHITE QUAIL

Fried Green Tomato, Fresh Corn Grits,
Haricots Verts and Petite Radishes

"CARNAROLI RISOTTO BIOLOGICO"

Shaved Australian Black Winter Truffles
and "Parmigiano-Reggiano"
(125.00 supplement)

ELYSIAN FIELDS FARM'S LAMB

"Byaldi," Garlic Scapes, Flowering Basil and Burnt Lemon Jus

CHARCOAL GRILLED MIYAZAKI WAGYU

Ameraucana Hen Egg, Yukon Gold Potatoes,
French Leeks and "Chimichurri"
(100.00 supplement)

JASPER HILL FARM'S "WILLOUGHBY"

Caraway "Ficelle," Rainier Cherries, Marcona Almonds,
Pickled Celery and Burgundy Mustard

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 310.00

SERVICE INCLUDED