

per se

CHEF'S TASTING MENU

July 11, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Cured Pacific Medai, Soy Bean "Tofu," Sour Plums,
Compressed Cucumbers and Crispy Ginger
(75.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"

Charred Shishito Peppers, Garden State Peaches,
Niçoise Olives, Red Onion Rings and Pea Shoots

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pumpernickel "Tuile," Butter Roasted Radishes,
Yellow Nectarines and Celery "Ribbons"
Served with Toasted Brioche
(40.00 supplement)

ATLANTIC BLUEFIN TUNA

Applewood Smoked Bacon, Summer Pole Beans, Wild Ramps,
Romaine Lettuce and Whole Grain Mustard Emulsion

CHARCOAL GRILLED SCOTTISH LANGOUSTINES

Hass Avocado "Potage," Pickled Corn Kernels,
Sungold Tomatoes and Flowering Watercress

LIBERTY FARM'S PEKIN DUCK BREAST

Cocktail Artichokes, Marcona Almonds, Belgian Endive
and Black Winter Truffle Crème Fraîche

"CARNAROLI RISOTTO BIOLOGICO"

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

ELYSIAN FIELDS FARM'S SPRING LAMB

Fork Crushed Potatoes, Morel Mushrooms,
Young Leeks and Oregon Huckleberries

MIYAZAKI WAGYU

Glazed Sweet Carrots, French Gray Shallots,
Garlic Scapes and "Gribiche"
(100.00 supplement)

MEADOW CREEK DAIRY'S "GRAYSON"

English Muffin, Caramelized Fennel,
CandyCot Apricots and White Balsamic Vinegar

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 310.00

SERVICE INCLUDED