

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

Sea Urchin, "Pommes Purée en Feuille de Bric,"
Petite Radishes and Cucumber Coulis
(75.00 supplement)

SALAD OF MARINATED SUNGOLD TOMATOES

Bonito "Gelée," Avocado "Parisienne,"
Navel Orange "Confit" and Petite Basil

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Maui Gold Pineapple, Celery Branch,
Mustard Frills and Blackstrap Molasses
Served with Toasted Brioche
(40.00 supplement)

ATLANTIC HALIBUT "CUIT À LA VAPEUR"

Shishito Pepper "Panade," Purple Top Turnips,
Golden Plums and Spanish Saffron "Vierge"

GEORGES BANK SEA SCALLOP "EN BRIOCHE"

Poached Bing Cherries, Glazed Broccoli, Flowering Watercress
and Black Winter Truffle Crème Fraîche

WOLFE RANCH BOBWHITE QUAIL "PRESSÉ"

Hobbs Shore's Applewood Smoked Bacon, Garden State Peaches,
Cipollini Onions and Foie Gras-Madeira Emulsion

SWEET CORN "CARNAROLI RISOTTO BIOLOGICO"

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

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"

Oregon Morel Mushroom "Amandine," Summer Pole Beans,
Purslane and "Sauce Romesco"

CHARCOAL GRILLED MIYAZAKI WAGYU

Arrowleaf Spinach "Subric," Hen-of-the-Woods Mushrooms,
Sweet Carrots and "Steak Sauce"
(100.00 supplement)

MEADOW CREEK DAIRY'S "GRAYSON"

Slow Roasted Ruby Beet "Linzer," Fennel Pollen
and Apple Marmalade

"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