

per se

CHEF'S TASTING MENU

July 17, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Squire Hill Farm's Hen Egg "Crêpe," "Pommes Soufflées"
and New Zealand Spinach
(75.00 supplement)

SALAD OF SLOW BAKED HEIRLOOM CARROTS

Crispy Phyllo, Forest Mushrooms "à la Grecque,"
Marcona Almonds and English Pea Purée

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Port Wine Poached Figs, Petite Onions,
Sicilian Pistachios and Sorrel
Served with Toasted Brioche
(40.00 supplement)

CHARCOAL GRILLED BIGEYE TUNA

Greenmarket Squash, Meyer Lemon "Confit,"
Charred Eggplant "Aioli" and "Chimichurri"

SCOTTISH LANGOUSTINES "EN PICATTA"

Aged Parmesan, "Sofrito" Braised Romano Beans,
Garlic Scapes and Parsley Shoots

BUTTERMILK FRIED WOLFE RANCH BOBWHITE QUAIL

Sweet Corn "Pudding," Pickled Huckleberries, Pearson Farm's Pecans,
Glazed Celery Branch and "Sauce Périgourdine"

SWEET CORN "CARNAROLI RISOTTO BIOLOGICO"

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

ELYSIAN FIELDS FARM'S "SELLE D'AGNEAU"

Marinated Tomatoes, Persian Cucumbers,
Jingle Bell Peppers and Black Olive Jus

MIYAZAKI WAGYU

Compressed Radishes, Shishito Peppers,
Hass Avocado and Roasted Plum "Consommé"
(100.00 supplement)

MEADOW CREEK DAIRY'S "GRAYSON"

Yukon Gold Potatoes, Leek "Emincé,"
Frisée Lettuce and Burgundy Mustard

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 310.00

SERVICE INCLUDED