

per se

CHEF'S TASTING MENU

August 1, 2015

"OYSTERS AND PEARLS"

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

"OYSTER ROCKEFELLER"

Tsar Imperial Ossetra Caviar
Applewood Smoked Bacon, New Zealand Spinach and Pernod Cream
(75.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"

Compressed Summer Melon, Marcona Almonds,
Cerignola Olives, Fennel Bulb and "Salsa Verde"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

per se Granola, Bing Cherries, Sunflower Sprouts,
Celery Branch and Rose Water-Scented Yogurt
Served with Toasted Brioche
(40.00 supplement)

"CONFIT" FILLET OF ATLANTIC HALIBUT

Bottarga "Ravioli," Pattypan Squash and "Anchoïade"

BUTTER POACHED NOVA SCOTIA LOBSTER

Russet Potato "Gnocchi," Corn Kernels, Chanterelle Mushrooms,
English Peas and Marsala Sauce

"RILLETTES" OF FOUR STORY HILL FARM'S POULARDE

"Ragoût de Lentils du Puy," Thumbelina Carrots
and Broccolini Florettes

BACON WRAPPED VEAL TENDERLOIN

"Pommes Purée," Glazed Radishes, Romaine Lettuce
and Rosemary Jus

MEADOW CREEK DAIRY'S "GRAYSON"

Caraway-Beet "Linzer," Candied Pecans and Aged Balsamic Vinegar

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 310.00

SERVICE INCLUDED