

per se

CHEF'S TASTING MENU

August 16, 2015

"OYSTERS AND PEARLS"

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

SEA URCHIN AND OSSETRA CAVIAR
WITH VODKA CRÈME FRAÎCHE AND DAIKON
(75.00 supplement)



HASS AVOCADO POTAGE

Compressed Summer Melons, Pine Nut "Tuile" and Cilantro Shoots

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Condensed Milk "Tuile," Concord Grape "Jelly," Peanut Granola,
Belgian Endive and Aged Balsamic Vinegar
Served with Toasted Brioche
(40.00 supplement)

"PAVÉ DE FLÉTAN EN PANADE DE NOISETTES"

"Purée de Pommes de Terre, Petit Radis et Vinaigrette Bordelaise"

JOHN DORY, FOIE GRAS AND CHANTERELLE MUSHROOMS
WRAPPED IN NAPA CABBAGE WITH SMOKED SALMON BROTH
(60.00 supplement)



"HOMARD AU VIN"

Butter Poached Nova Scotia Lobster
"Ditalini," Tomato "Raisins," Sugar Snap Peas and Parmesan Crisp

HERB ROASTED THOMAS FARM'S PIGEON

Pearl Barley, Matsutake Mushrooms and Hakurei Turnips

NATURE FED VEAL TENDERLOIN

Wrapped in Applewood Smoked Bacon
Corncake, Hadley Orchard's Medjool Dates, Snipped Chives
and "Blanquette de Noix de Saint-Jacques"

VON TRAPP BROTHERS' "OMA"

Sour Apple "Gelée," Pickled Ruby Beets and Sorrel
Served with Pumpernickel Bread

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 310.00

SERVICE INCLUDED