

per se

CHEF'S TASTING MENU

August 17, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

King Crab, Squid Ink "Tempura,"
Persian Cucumbers and Hass Avocado
(75.00 supplement)

SALAD OF CARAMELIZED ARTICHOKEs

Socca "Chip," Pimento Peppers, Picholine Olives,
Marcona Almonds and Sultana Vinaigrette

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat "Tuile," Champagne Grapes, Candied Pistachios
and Tellicherry Pepper Yogurt
Served with Toasted Brioche
(40.00 supplement)

"CONFIT" FILLET OF ATLANTIC HALIBUT

Romano Beans, "Sofrito," Purslane
and Extra Virgin Olive Oil Emulsion

CHARCOAL GRILLED GEORGES BANK SEA SCALLOP

Corn "Pudding," Hakurei Turnips, Bing Cherries
and Green Peppercorn Jus

THOMAS FARM'S SQUAB

Roasted Radishes, Braised Pine Nuts, Romaine Lettuce,
Matsutake Mushroom "Aioli" and Burnt Lemon Jus

NATURE FED VEAL TENDERLOIN

Medjool Dates, Sweet Carrots, Sugar Snap Peas and Bacon Gastrique

JASPER HILL FARM'S "WILLOUGHBY"

Zucchini "Madeleine," Garden State Peaches,
English Walnuts and Maple-Banyuls Reduction

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 310.00

SERVICE INCLUDED