

# per se

CHEF'S TASTING MENU

August 20, 2015

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"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Cauliflower Custard, Oyster "Nuage,"  
Sicilian Pistachios and Meyer Lemon  
(75.00 supplement)

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Cherry Belle Radishes, Weiser Farms' Melons, Ruby Beets,  
Marcona Almonds and Hass Avocado Purée

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Peanut Granola, Compressed Sour Plums, Hakurei Turnips,  
Heirloom Sorrel and Greek Yogurt  
Served with Toasted Brioche  
(40.00 supplement)

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SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Broccolini, Braised Pine Nuts,  
Pickled Sultanas and Spanish Capers

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BUTTER POACHED NOVA SCOTIA LOBSTER

Cranberry Bean "Ravioli," Charred Shishito Peppers,  
Yellow Corn Kernels, Frisée Lettuce and "Anchoiade"

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WOLFE RANCH BOBWHITE QUAIL "PRESSÉ"

Salvatore Brooklyn Smoked Ricotta, Crispy Polenta,  
Marinated Tomatoes and Hobbs Shore's Bacon Vinaigrette

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ELYSIAN FIELDS FARM'S "SELLE D'AGNEAU"

Bluefoot Mushrooms, "Ratatouille,"  
Petite Basil and Black Olive Jus

CHARCOAL GRILLED MIYAZAKI WAGYU

Chanterelle Mushrooms, Cocktail Artichokes,  
Sweet Carrots and "Sauce Au Poivre"  
(100.00 supplement)

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VON TRAPP BROTHERS' "OMA"

Banana "Madeleine," Candied Walnuts,  
Celery Branch and Whipped Maple Syrup

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 310.00

SERVICE INCLUDED