

per se

CHEF'S TASTING MENU

August 21, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Corn "Chowder," "Oyster Cracker" and Arrowleaf Spinach
(75.00 supplement)

SALAD OF GARDEN STATE PEACHES

Cherry Belle Radishes, Hass Avocado, English Walnuts,
Romaine Lettuce and Petite Basil

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Cope's Corn "Tuile," Persian Cucumbers, Bing Cherries,
Belgian Endive and Aged Balsamic Vinegar
Served with Toasted Brioche
(40.00 supplement)

MONTANA LAKE TROUT

Littleneck Clams, Melted King Richard Leeks,
Heirloom Tomatoes and Cranberry Bean "Nuage"

CHARCOAL GRILLED GEORGES BANK SEA SCALLOP

Socca "Chip," Picholine Olive Tapenade,
Cocktail Artichokes and Za'atar Vinaigrette

WOLFE RANCH BOBWHITE QUAIL "PRESSÉ EN BRIOCHE"

Hobbs Shore's Bacon, Bluefoot Mushrooms, Champagne Grapes,
Celery Branch and Verjus Gastrique

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"

"Pommes Sarladaise," Tokyo Turnips,
Broccolini and "Sauce Soubise"

SIRLOIN OF MIYAZAKI WAGYU

Matsutake Mushrooms, Pickled Ramp "Tempura,"
Charred Shishito Peppers and Miso-Mustard Sauce
(100.00 supplement)

MEADOW CREEK DAIRY'S "GRAYSON"

Zucchini "Madeleine," Violette de Bordeaux Figs,
Marcona Almonds and Rosemary Honey

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

LUNCH PRIX FIXE

CHEF'S MENU 310.00

7 COURSE 245.00

5 COURSE 205.00

SERVICE INCLUDED