

per se

CHEF'S TASTING MENU

August 23, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Bluefin Tuna, Hen Egg Yolk "Confit," Parmesan Phyllo "Crisp,"
Hass Avocado and Romaine Lettuce
(75.00 supplement)

SALAD OF GRILLED BROCCOLINI

Jingle Bell Peppers, Medjool Dates, King Richard Leeks,
Marcona Almonds and Petite Basil

SLOW POACHED 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)

"CONFIT" FILLET OF ATLANTIC STRIPED BASS

Fork Crushed Artichokes, Heirloom Tomatoes,
Picholine Olives and Cilantro Shoots

MAINE SEA SCALLOP "POÊLÉE"

Hobbs Shore's Bacon, Hakurei Turnips, Arrowleaf Spinach
and Fig-Chocolate Emulsion

LIBERTY FARM'S PEKIN DUCK BREAST

Caramelized Cipollini Onions, Cauliflower Florettes,
Arugula and Concord Grape Gastrique

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"

"Pommes Purée," Grilled Bluefoot Mushrooms,
Haricots Verts and "Vinaigrette Bordelaise"

SIRLOIN OF MIYAZAKI WAGYU

Matsutake Mushrooms, Cherry Belle Radishes, Sweet Carrots,
Sugar Snap Peas and Miso-Mustard Sauce
(100.00 supplement)

VON TRAPP BROTHERS' "OMA"

Oat "Crumble," Charred Young Fennel, Toasted Pecans
and Sour Plum "Relish"

"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