

per se

CHEF'S TASTING MENU

August 24, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Island Creek Oysters, Matsutake Mushroom "Dumpling,"
Arrowleaf Spinach and Meyer Lemon
(75.00 supplement)

"RATATOUILLE"

Summer Squash, Fairy Tale Eggplant, Heirloom Tomatoes,
Niçoise Olives and Toasted Pine Nuts

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Cauliflower Florettes, Concord Grapes,
Marcona Almonds, Lucky Sorrel and Brown Butter Emulsion
Served with Toasted Brioche
(40.00 supplement)

"PAVÉ" OF ATLANTIC BLUEFIN TUNA

Ameraucana Hen Egg, Parmesan Phyllo "Crisp," Hass Avocado,
Red Radishes and Romaine Lettuce

CHARCOAL GRILLED MAINE SEA SCALLOP

Hakurei Turnips, French Leeks, Crispy Onion Rings
and Fig-Chocolate Sauce

THOMAS FARM'S SQUAB "EN CRÉPINETTE"

Jimmy Nardello Peppers, Corn Kernels, Celery Branch
and Foie Gras Mignonette Jus

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Chanterelle Mushrooms, Roasted Ruby Beets,
Broccolini and Purslane

SIRLOIN OF MIYAZAKI WAGYU

Fork Crushed Potatoes, Thumbelina Carrots,
Artichoke "Chips" and Salsa Verde "Soubric"
(100.00 supplement)

VON TRAPP BROTHERS' "OMA"

Oat "Crumble," Charred Young Fennel,
Pearson Farm's Pecans and Sour Plum "Relish"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 310.00

SERVICE INCLUDED