

per se

CHEF'S TASTING MENU

August 27, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Hobbs Shore's Bacon, Littleneck Clam "Glaçage,"
Celery Salad and Chive Blossoms
(75.00 supplement)

SALAD OF FAIRY TALE EGGPLANT

"Panisse" Croûton, Persian Cucumbers, Medjool Dates,
Red Veined Arugula and "Romescó"

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Tiger Striped Figs, Coin Onions, Sicilian Pistachios,
Flowering Watercress and White Balsamic Vinegar
Served with Toasted Brioche
(40.00 supplement)

"PAVÉ" OF ATLANTIC BLUEFIN TUNA

Broccoli "Panade," Toasted Pine Nuts,
Spanish Capers and "Beurre Rouge"

GEORGES BANK SEA SCALLOP

Roasted Summer Squash, Cocktail Artichokes,
Petite Basil and Spicy Tomato "Vierge"

WOLFE RANCH BOBWHITE QUAIL "EN CRÉPINETTE"

Yellow Corn Kernels, Haricots Verts, Frisée Lettuce
and Shishito Pepper Cream

ELYSIAN FIELDS FARM'S "SELLE D'AGNEAU"

"Pommes Purée," Matsutake Mushrooms, Heirloom Carrots,
Wilted Arrowleaf Spinach and "Sauce Béarnaise"

CHARCOAL GRILLED MIYAZAKI WAGYU

"Pommes Duchesse," Chanterelle Mushrooms, Hakurei Turnips,
Sugar Snap Peas and "Sauce Bordelaise"
(100.00 supplement)

VON TRAPP BROTHERS' "OMA"

Ruby Beet "Madeleine," Piedmont Hazelnuts,
Black Truffle Purée and Sour Plum Marmalade

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 310.00

SERVICE INCLUDED