

per se

CHEF'S TASTING MENU

August 28, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Deviled Guinea Hen Egg, Applewood Smoked Bacon
and Ruby Beet Vinaigrette
(75.00 supplement)

"BAVAROIS" OF HAWAIIAN HEARTS OF PEACH PALM

Fairy Tale Eggplant, Persian Cucumbers, Medjool Dates,
Red Veined Arugula and "Romescó"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Milk "Tuile," Hakurei Turnips,
Champagne Grapes, Sicilian Pistachios and Purslane
Served with Toasted Brioche
(40.00 supplement)

"CRÊPE DE FINES HERBES AU SAINT-PIERRE"

Squash Blossom Mousse, Sungold Tomatoes,
Haricots Verts and Niçoise Olives

CHARCOAL GRILLED MAINE SEA SCALLOP

Cracked Rice "Porridge," Toasted Stonington Kelp, Mustard Cress
and Matsutake Mushroom "Hollandaise"

WOLFE RANCH BOBWHITE QUAIL "EN CRÉPINETTE"

Sweet Corn Kernels, Sugar Snap Peas, Onion Blossoms,
Pea Tendrils and Hobbs Shore's Bacon "Blanquette"

ELYSIAN FIELDS FARM'S LAMB SADDLE

New Crop Potatoes, Broccolini Florettes,
Cherry Belle Radishes and "Gremolata"

SIRLOIN OF MIYAZAKI WAGYU

Horseradish Crème Fraîche Enriched Barley, New Zealand Spinach,
Cipollini Onion Rings and Guinness Stout Sauce
(100.00 supplement)

VON TRAPP BROTHERS' "OMA"

Banana-Walnut "Madeleine," Celery Branch
and Maple-Banyuls Gastrique

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 310.00

SERVICE INCLUDED