

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
Bluefin Tuna, Koshihikari Rice, Nori "Crêpe,"
Hass Avocado and Matsutake Mushroom "Aïoli"
(75.00 supplement)

SALAD OF HEIRLOOM EGGPLANT
"Pandise," Summer Squash, Toy Box Tomatoes,
Toasted Pine Nuts and Petite Basil

HUDSON VALLEY MOULARD DUCK FOIE GRAS
"Assaisonné au Confit de Canard," Cauliflower Florettes, Concord Grapes,
Marcona Almonds and Brown Butter Emulsion
Served with Toasted Brioche
(40.00 supplement)

GULF COAST POMPANO "EN FEUILLE DE BRIC"
Chanterelle Mushrooms, Yellow Corn Kernels,
Cherry Belle Radishes, Arugula and "Vin Jaune"

CHARCOAL GRILLED NOVA SCOTIA LOBSTER
Fork Crushed Potatoes, Shishito Peppers, Picholine Olives,
Salsa Verde "Subric" and Artichoke "Mousseline"

"COQ AU VIN"

Hobbs Shore's Bacon, "Lentilles du Puy," Sweet Carrots,
French Leeks and Flowering Watercress

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"
Crispy Bone Marrow, Hakurei Turnips, Sugar Snap Peas,
Ground Cherries and Caramelized Onion Jus

"TARTARE" OF MIYAZAKI WAGYU
Pretzel "Chip," Coin Onions, Persian Cucumbers, Cornichons,
Mustard Frills and Smoked Hen Egg Yolk Vinaigrette
(50.00 supplement)

VON TRAPP BROTHERS' "OMA"
Banana-Walnut "Madeleine," Celery Branch
and Maple-Banyuls Gastrique

"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