

per se

CHEF'S TASTING MENU

August 30, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR
Maine Sea Urchin, Applewood Smoked Bacon,
Hand Cut "Capellini" and "Clam Chowder"
(75.00 supplement)

SALAD OF MARINATED SQUASH
"Pain de Campagne," Chanterelle Mushrooms "à la Grecque,"
Cherry Belle Radishes and Parsley Shoots

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Poached Cherries, Pearson Farm's Pecans,
Petite Onions and Black Truffle Purée
Served with Toasted Brioche
(40.00 supplement)

"CONFIT" FILLET OF ATLANTIC HALIBUT
Egg Yolk "Raviolini," Hakurei Turnips,
Thyme Oil and Red Wine Sauce

BUTTER POACHED NOVA SCOTIA LOBSTER
Roasted Heirloom Carrots, Wilted Arrowleaf Spinach
and "Vinaigrette Bordelaise"

WOLFE RANCH BOBWHITE QUAIL "EN FEUILLE DE BRIC"
Hobbs Shore's Bacon, Ruby Beets, Hass Avocado,
Sugar Snap Peas and Red Ribbon Sorrel

PRIME RIB OF ELYSIAN FIELDS FARM'S LAMB
Rosa Bianca Eggplant, Cauliflower Florettes, Jingle Bell Peppers,
Marcona Almonds and Black Olive Jus

SIRLOIN OF MIYAZAKI WAGYU
"Pommes Purée," Hearts of Romaine Lettuce,
Haricots Verts and "Sauce Pimentón"
(100.00 supplement)

VON TRAPP BROTHERS' "OMA"
Armando Manni Olive Oil Jam, Currant Tomatoes,
Persian Cucumbers, Red Veined Arugula
and San Marzano Tomato Marmalade

"ASSORTMENT OF DESSERTS"
Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 310.00

SERVICE INCLUDED