

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, Hand Cut "Capellini," Applewood Smoked Bacon,
Sugar Snap Peas and "Clam Chowder"
(75.00 supplement)

"BAVAROIS" OF HAWAIIAN HEARTS OF PEACH PALM

Cope's Corn "Tuile," Garden State Peaches,
Hass Avocado and Red Veined Arugula

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat "Crisp," Bing Cherries, Hakurei Turnips,
Sicilian Pistachios and Frisée Lettuce
Served with Toasted Brioche
(40.00 supplement)

"CONFIT" FILLET OF TASMANIAN SEA TROUT

Heirloom Tomatoes, Caramelized Fennel,
Picholine Olives and "Billi Bi"

GEORGES BANK SEA SCALLOP

Matsutake Mushrooms, Squash Blossoms, Coin Onions,
Crispy Young Ginger and Bonito "Consommé"

"COQ AU VIN"

Chanterelle Mushrooms, Melted King Richard Leeks,
Sweet Carrots and Red Wine Vinegar Sauce

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"

Buttermilk Fried Bone Marrow, Roasted Cauliflower Florette,
Cipollini Onions and Charred Lemon-Caper "Aioli"

CHARCOAL GRILLED MIYAZAKI WAGYU

Cocktail Artichokes, Marcona Almonds, Salsa Verde "Subric"
and Ají Dulce Pepper Vinaigrette
(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"

LUNCH PRIX FIXE

CHEF'S MENU 310.00

7 COURSE 245.00

5 COURSE 205.00

SERVICE INCLUDED