

per se

CHEF'S TASTING MENU

September 8, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Maine Sea Urchin, Pumpnickel "Blini,"
Creamed Spinach and Snipped Chives
(75.00 supplement)

SALAD OF STUFFED JINGLE BELL PEPPERS

Aged Parmesan, Summer Squash, Cocktail Artichokes,
Toasted Pine Nuts and Italian Capers

SAUTERNES POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Asian Pears, Persian Cucumbers, Sicilian Pistachios
and Ginger-Long Pepper Gastrique
Served with Toasted Brioche
(40.00 supplement)

"PAVÉ" OF ATLANTIC HALIBUT

Russet Potato "Gnocchi," Chanterelle Mushrooms,
Sugar Snap Peas and "Vin Jaune" Emulsion

BUTTER POACHED NOVA SCOTIA LOBSTER "TARTE"

Frog Hollow Farm's Apricots, Toasted Almonds,
Fennel "Tapenade" and Shishito Pepper Vinaigrette

WOLFE RANCH BOBWHITE QUAIL "PRESSÉ"

Hobbs Shore's Bacon, Heirloom Tomatoes,
Romaine Lettuce and "Ranch Dressing"

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

"Panisse," Fairy Tale Eggplant, Corn Kernels,
Cerignola Olives and "Sauce Pimentón"

MOLLENDO RANCH WAGYU BEEF RIB-EYE

"Pommes Purée," Bluefoot Mushrooms,
Greenmarket Turnips and "Sauce Raifort"

VON TRAPP BROTHERS' "OMA"

Ruby Beets, Granny Smith Apples, Virginia Peanuts
and Celery Branch "Ribbons"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 310.00

SERVICE INCLUDED