

per se



NEVER FORGET

CHEF'S TASTING MENU

September 11, 2015

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"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

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

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Petite Radishes, Hass Avocado, Cucumber "Ribbons"  
and Matsutake Mushroom "Aioli"

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Milk "Tuile," Asian Pears, Persian Cucumbers,  
Sicilian Pistachios and Preserved Ginger  
Served with Toasted Brioche  
(40.00 supplement)

"PAVÉ" OF MEDITERRANEAN LUBINA

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

BUTTER POACHED NOVA SCOTIA LOBSTER "TARTE"

Aged Parmesan, Heirloom Tomatoes, Garlic "Chips,"  
Romaine Lettuce and "Caesar Dressing"

LIBERTY FARM'S PEKIN DUCK "RILLETTES"

Hakurei Turnips, Sour Plums, Piedmont Hazelnuts  
and "Jus de Foie de Poulet"

48 HOUR BRAISED BEEF SHORT RIB

Charred Eggplant "Barbajuan," Pole Beans,  
Za'atar and Greek Yogurt

CHARCOAL GRILLED MIYAZAKI WAGYU

"Pommes Purée," Bluefoot Mushrooms,  
Sweet Carrots and "Sauce Raifort"  
(100.00 supplement)

VON TRAPP BROTHERS' "OMA"

Ruby Beets, Virginia Peanuts,  
Gala Apple and Celery Branch

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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LUNCH PRIX FIXE

CHEF'S MENU 310.00

7 COURSE 245.00

5 COURSE 205.00

SERVICE INCLUDED