

per se

CHEF'S TASTING MENU

September 17, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Peekytoe Crab "Blini," French Leeks, Heirloom Sorrel
and Smoked Salmon "Velouté"
(75.00 supplement)

"PEACH MELBA"

Hawaiian Hearts of Peach Palm, Pickled Pearl Onions,
Cilantro and Garden State Peach Gelée

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Compressed McIntosh Apples,
Cherry Belle Radishes, Arugula and Marcona Almond "Pudding"
Served with Toasted Brioche
(40.00 supplement)

MEDITERRANEAN LUBINA "EN PERSILLADE"

Marinated Fennel Bulb and Gray Shallot Reduction

BUTTER POACHED MAINE LOBSTER

Pork "Crackling," Turnip "Parisienne,"
Pea Shoots and "Sauce Béchamel"

CABERNET BRAISED FOUR STORY HILL FARM'S POULARDE

Wrapped in Applewood Smoked Bacon
"Pommes Maxim's," Bluefoot Mushrooms,
Mâche and Caramelized Onion Jus

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB

Charcoal Grilled Cauliflower, Currant Tomatoes,
Squash Blossoms and "Gremolata" Purée

SIRLOIN OF MIYAZAKI WAGYU

Short Rib "Barbajuan," Wilted Arrowleaf Spinach,
Sweet Carrots and Red Wine Vinegar Sauce
(100.00 supplement)

VON TRAPP BROTHERS' "OMA"

"Beef Jerky," Yukon Gold Potato "Mille-Feuille,"
Broccolini and Black Truffle Purée

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 310.00

SERVICE INCLUDED