

per se

CHEF'S TASTING MENU

July 2, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Peekytoe Crab, Yukon Gold Potato "Latkes," Pickled Pearl Onions
and Horseradish Crème Fraîche
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Compressed Summer Melons, Sugar Snap Peas,
Persian Cucumber and Mint "Aigre-Doux"

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Andy's Orchard's Red Plums, Milk "Tuile,"
Sicilian Pistachios and Celery Branch
Served with Toasted Brioche
(30.00 supplement)

"CONFIT" FILLET OF MAINE HALIBUT

"Pommes Maxim," Arrowleaf Spinach "Panade,"
English Peas and Chowder Sauce

BUTTERMILK FRIED PACIFIC ABALONE

Charred Shishito Peppers, Petite Radishes,
Haricots Verts and "Ranch" Jus

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

Pickled Red Cabbage, Garlic Scape "Tempura" and "Sauce Lyonnaise"

HAND CUT "TAGLIATELLE"

"Ris de Veau," "Parmigiano-Reggiano"
and Shaved Australian Black Winter Truffles
(125.00 supplement)

SNAKE RIVER FARMS' PORK "EN CROÛTE"

Parmesan "Pain Perdu," Bluefoot Mushrooms, Glazed Sweet Carrots
and Red Wine Vinegar Sauce

CHARCOAL GRILLED MIYAZAKI WAGYU*

Crispy Bone Marrow, Norwich Meadows Farm's Young Beets,
Melted Holland Leeks and "Borscht"
(100.00 supplement)

CONSIDER BARDWELL FARM'S "SLYBORO"

Piccalilli and Espelette-Scented "Lavash"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED