

per se

CHEF'S TASTING MENU

July 15, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Santa Rosa Plum "Granité," Preserved Horseradish "Panna Cotta,"
Marcona Almonds and Celery Branch
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Norwich Meadows Farm's Sweet Carrots, Sugar Snap Peas,
Spiced Cashews and English Peas

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Phillip's Farms' Strawberries, Sicilian Pistachios and Hakurei Turnips
Served with Toasted Brioche
(30.00 supplement)

"CONFIT" FILLET OF ATLANTIC BLUEFIN TUNA*

Petite Radishes, Grilled Pearson Farm's Peaches,
Hearts of Romaine and Sunchoke Emulsion

SCOTTISH LANGOUSTINES "EN PICCATA"

Persian Cucumbers, San Marzano Tomato Marmalade,
Lola Rosa Lettuces and Nasturtium Caper "Beurre Blanc"

WOLFE RANCH BOBWHITE QUAIL

"Gnocchi à la Parisienne," Marinated Pole Beans
and "Sauce Hydromel"

HAND CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
(125.00 supplement)

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*

"Ragoût" of Forest Mushrooms, Brentwood Corn, Smoked "Soubise,"
Wilted Swiss Chard and "Sauce Bordelaise"

CHARCOAL GRILLED MIYAZAKI WAGYU*

Crispy Bone Marrow, "Pommes Rissolées,"
French Leeks and Broccoli Purée
(100.00 supplement)

CONSIDER BARDWELL FARM'S "SLYBORO"

Hobbs Shore's Bacon, Summer Squash "Madeleines"
and Cherry Balsamic Vinegar

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED