

per se

CHEF'S TASTING MENU

July 30, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Ginger "Panna Cotta," Compressed Summer Melon
and Hass Avocado Mousse
(60.00 supplement)

SQUIRE HILL FARM'S AMERAUCANA HEN EGG SALAD

Serrano Ham, Marinated Pole Beans, Shishito Peppers
and Sweet Corn Pudding

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Georgia Peaches, Pearson Farm's Pecans,
Celery Branch and Greek Yogurt
Served with Toasted Brioche
(30.00 supplement)

"CONFIT" FILLET OF ATLANTIC HALIBUT

Crispy Spätzle, Horseradish Crème Fraîche,
Pickled Cucumbers and Ruby Beet Butter

NOVA SCOTIA LOBSTER "EN PERSILLADE"

Forest Mushrooms, Sugar Snap Peas and Bone Marrow Vinaigrette

THOMAS FARM'S PIGEON "EN CRÉPINETTE"*

Broccoli Rabe, Champagne Grapes, English Walnuts and Elysium Jus
Seasoned with Foie Gras Pastrami

SADDLE OF ELYSIAN FIELDS FARM'S LAMB*

"Courgette Farcie à la Merguez," "Demi-Sec" Tomatoes,
Garlic Scapes and "Sauce Choron"

SIRLOIN OF MIYAZAKI WAGYU*

"Pommes Rissolées," Sweet Onion "Pierogi," Icicle Radishes
and Creamed Arrowleaf Spinach
(100.00 supplement)

MEADOW CREEK DAIRY'S "GRAYSON"

Fennel Bulb Tapenade, Santa Rosa Plums
and Piedmont Hazelnuts

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED