

per se

CHEF'S TASTING MENU

July 31, 2016

CAULIFLOWER "PANNA COTTA"
Island Creek Oyster Glaze
and Sterling White Sturgeon Caviar*

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Norwich Meadows Farm's Beets, Black Mission Figs,
Marcona Almonds and Red Ribbon Sorrel

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Phillips Farms' Raspberries, Piedmont Hazelnuts,
Hakurei Turnips and Greek Yogurt
Served with Toasted Brioche
(30.00 supplement)

ATLANTIC HALIBUT "EN PICATTA"
Marinated Pole Beans, Garden State Corn, Summer Squash
and Espelette Pepper "Beurre Blanc"

PACIFIC ABALONE "CONFIT"
Trumpet Royale Mushrooms, Parmesan "Mousseline,"
Broccoli Rabe and Madeira Emulsion

SALMON CREEK FARMS' PORK JOWL
Pearson Farm's Peaches, Stuffed Padron Peppers
and Celery Branch Salad

ELYSIAN FIELDS FARM'S LAMB*
Fairy Tale Eggplant, Garlic Scape "Pesto,"
Panisse Croûtons and "Bagna Càuda"

COBB HILL'S "ASCUTNEY MOUNTAIN"
English Muffin, Peanut Brittle and Thomcord Grape Jam

"ASSORTMENT OF DESSERTS"
Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00
SERVICE INCLUDED