

per se

CHEF'S TASTING MENU

September 4, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Pumpernickel "Blini," Ruby Beets, French Leeks
and Horseradish Crème Fraîche
(60.00 supplement)

SQUIRE HILL FARM'S AMERAUCANA HEN EGG

Braised Hobbs Shore's Bacon, Butter Beans,
Frisée Lettuce and Dijon Mustard

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Cotton Candy Grapes, Young Peanuts,
Marinated Fennel Bulb and Pink Peppercorn Yogurt
Served with Toasted Brioche
(30.00 supplement)

PAN ROASTED ATLANTIC HALIBUT

"Laitue Farcie de Homard," Bluefoot Mushrooms,
Marble Potatoes and "Sauce Bordelaise"

BUTTER POACHED NOVA SCOTIA LOBSTER

Toasted "Ditalini," Broccoli Rabe, Petite Basil
and Smoked Tomato Emulsion

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

"Ragoût" of Brentwood Corn, Sweet Peppers,
Icicle Radishes and Sicilian Pistachios

SADDLE OF MARCHO FARMS' VEAL*

Polenta "Croûtons," Pickled Fairy Tale Eggplant,
Summer Squash and Picholine Olive Tapenade

CHARCOAL GRILLED MIYAZAKI WAGYU*

Black Trumpet Mushrooms, Aged Parmesan,
Compressed Radicchio and Sunchoke Cream
(100.00 supplement)

VULTO CREAMERY'S "HAMDEN"

Golden Russet Apples, Celery Branch Salad
and English Walnuts

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED