

per se

CHEF'S TASTING MENU

September 5, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Atlantic Fluke "Terrine," Toasted Pine Nuts,
Pea Tendrils and Hass Avocado Purée
(60.00 supplement)

SALAD OF MARINATED GREENMARKET FIGS

Serrano Ham, Ricotta Salata, Petite Radishes,
Arugula Leaves and Preserved Fig Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Cotton Candy Grapes, English Walnuts, Celery Branch
and Espelette Scented Greek Yogurt
Served with Toasted Brioche
(30.00 supplement)

"CONFIT" FILLET OF ATLANTIC HALIBUT

Broccoli Rabe "Panade," Haricots Verts,
Meyer Lemon and Brown Butter Emulsion

BUTTER POACHED NOVA SCOTIA LOBSTER

Fairy Tale Eggplant, Charred Shishito Peppers,
Cherry Tomatoes and "Mousseline Choron"

FOUR STORY HILL FARM'S POULARDE

"Pommes Rösti," Bluefoot Mushrooms,
Norwich Meadows Farm's Carrots and "Sauce Périgourdine"

SADDLE OF MARCHO FARMS' VEAL*

"Ragoût" of Pole Beans, Crispy "Spätzle,"
Nasturtium Caper Cream and "Dijonnaise"

CHARCOAL GRILLED MIYAZAKI WAGYU*

Jalapeño Cornbread, Cipollini Onion Rings,
Buttermilk Fried Okra and "Steak Sauce"
(100.00 supplement)

VULTO CREAMERY'S "HAMDEN"

"Pain Perdu," Golden Russet Apples
and Sherry Vinegar "Aigre-Doux"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED