

per se

CHEF'S TASTING MENU

September 9, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Sea Trout "Terrine," Hass Avocado "Croustillant,"
Hakurei Turnips and Grapefruit "Suprêmes"
(60.00 supplement)

SALAD OF ROASTED BELLE DE BOSKOOP APPLES

Spiced "Streusel," English Walnuts, Celery Branch
and Banyuls Vinegar "Aigre-Doux"

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marinated Figs, Frog Hollow Farm's Plums,
Piedmont Hazelnuts and Sunchoke "Confit"
Served with Toasted Brioche
(30.00 supplement)

"CONFIT" OF ATLANTIC HALIBUT

Meyer Lemon, Toasted Almonds, Haricots Verts
and Brown Butter Vinaigrette

"PAVÉ" OF SCOTTISH LANGOUSTINE

"Pommes Gaufrettes," Melted Holland Leeks
and Ruby Beet Emulsion

FOUR STORY HILL FARM'S POULARDE "RILLETTES"

"Jardinière de Légumes," Chanterelle Mushrooms
and Pea Tendrils

ELYSIAN FIELDS FARM'S LAMB*

Roasted Cherry Tomatoes, Vidalia Onion "Soubise,"
Creamed Broccoli and "Jus d'Agneau"

CHARCOAL GRILLED MIYAZAKI WAGYU*

Hobbs Shore's Bacon, Garden State Corn Kernels,
Braised Swiss Chard and Greenmarket Peppers
(100.00 supplement)

JASPER HILL FARM'S "ALPHA TOLMAN"

Summer Squash "Madeleines," Petite Radishes
and Greek Yogurt-Chocolate Purée

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED