

per se

CHEF'S TASTING MENU

September 10, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Scottish Langoustine "Tartare," Crème Fraîche "Panna Cotta"
and Preserved Horseradish "Croustillant"
(60.00 supplement)

SALAD OF COMPRESSED SUMMER MELONS

Hawaiian Hearts of Peach Palm, Spiced Cashews,
Celery Branch and Black Sesame Purée

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)

TASMANIAN SEA TROUT*

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

BUTTERMILK FRIED PACIFIC ABALONE

Koshihikari Rice "Porridge," Chanterelle Mushrooms,
Garden State Corn Kernels and Pimentón Pepper Jus

SALMON CREEK FARMS' PORK JOWL "EN FEUILLE DE BRICK"

Grilled Peach "Coulis," Salanova Lettuces
and Persian Lime Sauce

ELYSIAN FIELDS FARM'S "CARRÉ D'AGNEAU"*

Merguez Sausage, "Pommes Rissolées,"
Rosa Bianca Eggplant and "Za'atar"

CHARCOAL GRILLED MIYAZAKI WAGYU*

Hobbs Shore's Bacon, Broccoli Rabe Florettes,
Braised Swiss Chard and Hakurei Turnips
(100.00 supplement)

GOAT LADY DAIRY'S "PROVIDENCE"

Zucchini "Muffins," Summer Squash, Petite Radishes
and Greek Yogurt-Chocolate Emulsion

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness