

per se

THE AMERICAN ACADEMY OF GASTRONOMY NORTHEAST CHAPTER HONORS
JAMES HAYES AND HIS TEAM AT RESTAURANT "PER SE"
RECIPIENT OF THE AWARD "SOMMELIER OF THE YEAR 2007"
BY THE INTERNATIONAL ACADEMY OF GASTRONOMY
NEW YORK AUGUST 1, 2008

"OYSTERS AND PEARLS"

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

SALAD OF CARAMELIZED FENNEL BULB
Mission Figs, Frisée Lettuce, Toasted Pine Nuts
and "Balsamico al Ginepro"

"ROUGET BARBET CUIT À L'HUILE D'OLIVE"
Toybox Tomatoes, Big Island Hearts of Palm
and Petite Sorrel with Niçoise Olive Oil

BUTTER POACHED NOVA SCOTIA LOBSTER
"Rissolée" of New Crop Potatoes, Pearl Onions
and Watercress Leaves with "Mousseline Béarnaise"

ALL DAY BRAISED HOBBS SHORE'S PORK BELLY
"Cassoulet" of Summer Pole Beans
with Pickled Mustard Seed-Pork Jus

ELYSIAN FIELDS FARM'S "SELLE D'AGNEAU RÔTIE ENTIÈRE"
"Petit Salé," Trumpet Royale Mushrooms, Haricots Verts
and Thumbelina Carrots with "Sauce Gremolata"

"LANGRES"

Marinated Heirloom Beets, Belgian Endive
and Summer Truffle Vinaigrette

PLUM SORBET

Santa Rosa Plums, Ginger Pudding,
Plum Consommé and Gingerbread Crisp

"PEANUT BUTTER AND MILK"

Bitter Chocolate Mousse with Salted Peanut Cream
and Reduced Milk Ice Cream

"MIGNARDISES"