

per se

CHEF'S TASTING MENU

February 21, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Pacific Hamachi "Tartare," Hen Egg "Crêpe,"
Persian Cucumber and Green Goddess Dressing
(60.00 supplement)

CARAMELIZED COCKTAIL ARTICHOKEs

"Jamón Ibérico de Bellota" Croûtons, Meiwa Kumquats,
Petite Fennel and Barigoule Purée

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pumpernickel "Lavash," Honeycrisp Apples, Hakurei Turnips,
Cornichon Relish and Whole Grain Mustard
Served with Toasted Brioche
(30.00 supplement)

"CONFIT" FILLET OF MEDITERRANEAN LUBINA

Green Garlic "Panade," Marinated Eggplant, Cerignola Olives
and Pimentón Emulsion

CHARCOAL GRILLED DEER ISLE SEA SCALLOP

Holland White Asparagus, Melted King Richard Leeks,
Compressed Radishes and "Jus de Canard au Foie Gras Fumé"

MILK POACHED BOBWHITE QUAIL BREAST

"Pommes Rissolées," Forest Mushrooms,
Sweet Carrots and "Sauce Blanquette"

SNAKE RIVER FARMS' KUROBUTA PORK LOIN "EN CROÛTE"*

Glazed Pearl Onions, Hearts of Romaine Lettuce,
English Peas and "Gastrique Paloise"

TWIG FARM'S "CRAWFORD"

Walnut Crusted Salsify Root, Ruby Beet Marmalade
and Black Truffle Purée

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED

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