per se

CHEF'S TASTING MENU

April 11, 2016

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

TSAR IMPERIAL OSSETRA CAVIAR*
Peekytoe Crab, Pickled Green Tomatoes, Celery Branch,
"Gribiche" and Buttermilk Dressing
(60.00 supplement)

"POMMES DAUPHINE"
Hobbs Shore's Bacon, Fennel Bulb, Spring Garlic,
Petite Radishes and Red Pepper "Pudding"

HUDSON VALLEY MOULARD DUCK FOIE GRAS
"Assaisonné au Confit de Canard," Hakurei Turnips,
Honeycrisp Apples and Pistachio Purée
Served with Toasted Brioche
(30.00 supplement)

ATLANTIC HALIBUT "EN PICATTA"
Wilted Ramps, Cocktail Artichokes, Picholine Olives,
Fava Beans and Saffron Emulsion

BUTTER POACHED NOVA SCOTIA LOBSTER
Crawfish Tails, Cèpe Mushroom "Velouté,"
Green Asparagus and Crispy Torpedo Shallots

WOLFE RANCH BOBWHITE QUAIL BREAST
Glazed Broccoli, Sweet Carrots, English Peas
and "Sauce Blanquette"

ELYSIAN FIELDS FARM'S "CÔTE D'AGNEAU"*
"Panisse" Croûtons, Persian Cucumbers, Young Almonds
and Charred Eggplant Purée

MEADOW CREEK DAIRY'S "MOUNTAINEER"
Mustard Seed "Linzer," Roasted Ruby Beets
and Preserved Strawberry Relish

"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