

per se

CHEF'S TASTING MENU

May 3, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Peekytoe Crab "en Gelée," Tellicherry Pepper "Ficelle,"
San Marzano Tomato Compote and Green Goddess Dressing
(60.00 supplement)

HAWAIIAN HEARTS OF PALM "BAVAROIS"

Compressed Pineapple, Petite Radishes, Persian Cucumbers,
Toasted Macadamia Nuts and Coconut "Mousseline"

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Roasted Ruby Beets, Preserved Strawberries,
Crispy Oats and Caraway Crème Fraîche
Served with Toasted Brioche
(30.00 supplement)

"SAINT-PIERRE EN ÉCAILLES DE POMMES DE TERRE"

Hobbs Shore's Bacon, Yukon Gold Potatoes, English Peas,
Celery Branch and Chowder Sauce

CHARCOAL GRILLED DEER ISLE MAINE SEA SCALLOP*

Morel Mushrooms, Savoy Cabbage, Broccoli Purée
and "Vin Jaune" Emulsion

WOLFE RANCH BOBWHITE QUAIL BREAST

Sacramento Delta Asparagus, Honeycrisp Apples,
Creamed Ramps and "Gastrique Béarnaise"

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

Marinated Pole Beans, Holland Leeks, Sweet Carrots,
Smoked Turnip Cream and "Sauce Navarin"

MEADOW CREEK DAIRY'S "MOUNTAINEER"

"Quatre Épices" Madeleines, Candied English Walnuts,
Belgian Endive and Banana Coulis

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED