

per se

CHEF'S TASTING MENU

May 5, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Nova Scotia Lobster "en Gelée," Slow Roasted Ruby Beets,
Fines Herbes and Kendall Farms' Crème Fraîche
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"

Sacramento Delta Asparagus, Pickled Ramps,
Finger Limes and Sweet Carrot Vinaigrette

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Green Strawberries, Piedmont Hazelnuts,
Hakurei Turnips and Celery Branch Salad
Served with Toasted Brioche
(30.00 supplement)

PAN ROASTED MEDITERRANEAN TURBOT

"Pommes Purée," Caramelized French Leeks,
Haricots Verts and "Billi Bi"

PACIFIC ABALONE "CONFIT"

Broccoli "Panade," Cerignola Olives, Red Veined Arugula
and Charred Eggplant Emulsion

LIBERTY FARM'S PEKIN DUCK BREAST*

"Ragoût" of English Peas, Hearts of Romaine Lettuce,
Spring Onions and "Sauce Périgourdine"

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB*

Grilled White Asparagus, Frog Hollow Farm's Apricots,
Toasted Pistachios and Brown Butter "Mousseline"

SEAL COVE FARM'S "PEARL"

Honeycrisp Apple Marmalade, English Walnuts and Greek Yogurt

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED