

per se

CHEF'S TASTING MENU

May 7, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Peekytoe Crab, San Marzano Tomato Compote, "Feuille de Brick,"
Romaine Lettuce and Green Goddess Dressing
(60.00 supplement)

HAWAIIAN HEARTS OF PALM "BAVAROIS"

Petite Radishes, Persian Cucumbers, Young Almonds
and Finger Lime Vinaigrette

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Granny Smith Apple Relish,
Pickled Mustard Seeds and Spiced Pecans
Served with Toasted Brioche
(30.00 supplement)

"CONFIT" FILLET OF ATLANTIC HALIBUT

Broccoli "Panade," Littleneck Clams, Morel Mushrooms
and Garlic Scapes

BUTTER POACHED NOVA SCOTIA LOBSTER "MITTS"

Griddled Corn Cake, Jingle Bell Peppers,
Green Tomato Relish and "Ranch" Jus

SALMON CREEK FARMS' PORK JOWL

Sacramento Delta Asparagus, Cipollini Onions
and Hen Egg Purée

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

"Pommes Purée," French Leeks, Glazed Sweet Carrots,
Wilted Ramps and "Sauce Bordelaise"

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