

per se

CHEF'S TASTING MENU

May 14, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Smoked Hamachi "Rillettes," Persian Cucumber
and Hass Avocado Purée
(60.00 supplement)

SALAD OF SLOW BAKED FORONO BEETS

Preserved Green Strawberries, Cherry Belle Radishes,
Sicilian Pistachios and Green Goddess Dressing

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Poached Rhubarb, Hakurei Turnips,
English Walnuts and Kendall Farm's Crème Fraîche
Served with Toasted Brioche
(30.00 supplement)

SLOW COOKED FILLET OF CALIFORNIA STURGEON

"Ris de Veau," Sacramento Delta Green Asparagus, Wilted Ramps
and Whole Grain Mustard Emulsion

BUTTER POACHED NOVA SCOTIA LOBSTER

Brooks Cherries, Petite Onions, Flowering Watercress
and Preserved Black Winter Truffle

SALMON CREEK FARMS' PORK JOWL

Hen Egg Purée, Marinated Sungold Tomatoes,
Garlic Scapes and "Potlikker" Jus

CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Morel Mushrooms, Wilted Arrowleaf Spinach,
Thumbelina Carrots and "Steak Sauce"

SEAL COVE FARM'S "PEARL"

per se Granola, Pudwill Farm's Blueberries,
Celery Branch and Greek Yogurt

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED