

per se

CHEF'S TASTING MENU

May 16, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Hamachi "Tartare," Frog Hollow Farm's Apricots,
Agretti and Toasted Pine Nut Vinaigrette
(60.00 supplement)

SALAD OF ROASTED BEETS

Persian Cucumbers, Young Almonds, Petite Radishes
and Kendall Farms' Crème Fraîche

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Milk "Tuile," Harry's Berries' Strawberries,
Pearson Farm's Pecans and Celery Branch Salad
Served with Toasted Brioche
(30.00 supplement)

SLOW COOKED FILLET OF CALIFORNIA STURGEON

Broccoli Florettes, Hobbs Shore's Bacon, Fava Beans,
Meyer Lemon and "Soubise"

BUTTER POACHED NOVA SCOTIA LOBSTER

Glazed English Peas, "Mousseline Paloise" and Sweet Carrot Butter

WOLFE RANCH BOBWHITE QUAIL BREAST

Cèpe Mushrooms, Hakurei Turnips and Olallieberry Jus

SADDLE OF ELYSIAN FIELDS FARM'S LAMB*

"Pommes Purée," Crispy Green Asparagus,
Caramelized Ramps and Caper Sauce

SEAL COVE FARM'S "PEARL"

Pistachio "Financier," Bing Cherries and Belgian Endive

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED