

per se

CHEF'S TASTING MENU

May 20, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Smoked Sturgeon "Rillettes," Everything Bagel and Snipped Chives
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Harry's Berries' Strawberries, Celery Branch
and Cherry Leaf Vinaigrette

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Roasted Chioggia Beets, Brooks Cherries and Sicilian Pistachios
Served with Toasted Brioche
(30.00 supplement)

"PAVÉ" OF MEDITERRANEAN TURBOT

Broccolini Florettes, Toasted Pine Nuts, Marinated Agretti
and Meyer Lemon "Aigre-Doux"

BUTTER POACHED NOVA SCOTIA LOBSTER "TARTE"

Morel Mushrooms, Sacramento Delta Asparagus,
Parsley Shoots and "Sauce Vin Jaune"

SALMON CREEK FARMS' PORK JOWL

"Pommes Duchesse," English Peas, Caramelized Green Garlic,
Romaine Lettuce and "Soubise"

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Braised Fennel Bulb, Cherry Belle Radishes,
Wilted Ramps and Mizuna

SEAL COVE FARM'S "PEARL"

Spiced "Madeleine," English Walnuts,
Banana Purée and Belgian Endive

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED