

per se

CHEF'S TASTING MENU

May 21, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Smoked Sturgeon "Panna Cotta," Chive Blossoms
and Hass Avocado "Croustillant"
(60.00 supplement)

COMPRESSED FROG HOLLOW FARM'S APRICOTS

Persian Cucumbers, Young Fennel,
Cherry Belle Radishes and Petite Mint

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marinated Spring Onions, Sicilian Pistachios,
Ruby Beets and Flowering Watercress
Served with Toasted Brioche
(30.00 supplement)

CHARCOAL GRILLED PACIFIC YELLOWTAIL*

"Confit" Potatoes, Toasted Pine Nuts,
Sungold Tomatoes and Arugula Pesto

HAWAIIAN ABALONE "CONFIT"

Almond "Panade," Cauliflower Purée,
Meyer Lemon and "Beurre Noisette"

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

Cocktail Artichokes, Spring Garlic, Caramelized Sunchoke
and "Sauce Périgourdine"

SLOW ROASTED MARCHO FARMS' NATURE FED VEAL*

"Ris de Veau," Morel Mushrooms, Glazed Sweet Carrots,
Wilted Ramps and "Sauce Suprême"

SEAL COVE FARM'S "PEARL"

Poppy Seed "Madeleine," Compressed Peaches,
Celery Branch and Piedmont Hazelnuts

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED