

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*

Nova Scotia Lobster "en Gelée," Cauliflower "Panna Cotta"
and Brioche Melba
(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

Sacramento Delta Asparagus, Glazed Sweet Carrots
and Foie Gras Emulsion

CHARCOAL GRILLED PACIFIC ABALONE

Morel Mushrooms, English Peas, Romaine Lettuce
and "Sauce Bordelaise"

THOMAS FARMS' PIGEON BREAST

Melted Holland Leeks, Wilted Ramps and Pudwill Farm's Blueberries

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*

"Pommes Écrasées," Caramelized Green Garlic
and Pickled Pearl Onions

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