

per se

CHEF'S TASTING MENU

May 25, 2016

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

TSAR IMPERIAL OSSETRA CAVIAR*
Cauliflower "Panna Cotta," Oyster Glaze
and Pickled Red Onions
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Roasted Ruby Beets, Persian Cucumbers and Hass Avocado

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Pearson Farm's Pecans, Bing Cherries,
Celery Branch and Greek Yogurt
Served with Toasted Brioche
(30.00 supplement)

"FILET DE SAINT-PIERRE CONFIT"
Morel Mushrooms, Wilted Ramps
and Whole Grain Mustard "Beurre Blanc"

DEER ISLE MAINE SEA SCALLOP*
Melted Holland Leeks, English Peas
and Foie Gras-Madeira Emulsion

SALMON CREEK FARMS' PORK JOWL
"Ragoût" of Pole Beans, Jingle Bell Peppers
and "Pimentón" Jus

SADDLE OF ELYSIAN FIELDS FARM'S LAMB*
"Pommes Écrasées," Caramelized Spring Garlic,
Green Asparagus and Nasturtium Caper Sauce

CHARCOAL GRILLED MIYAZAKI WAGYU*
Arrowleaf Spinach "Gratin," Hakurei Turnips,
Glazed Sweet Carrots and "Bordelaise"
(100.00 supplement)

SEAL COVE FARM'S "PEARL"
English Walnut "Linzer," Grilled Peach Purée
and Kendall Farms' Crème Fraîche

"ASSORTMENT OF DESSERTS"
Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00
SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness