

per se

CHEF'S TASTING MENU

May 27, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*
Lobster "en Gelée," Cauliflower "Panna Cotta"
and Brioche Croûtons
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Compressed Sunchokes, Granny Smith Apples
and Persian Cucumbers

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

"PAVÉ" OF MEDITERRANEAN TURBOT
English Peas, "Soubise," Romaine Lettuce
and Australian Black Truffles

DEER ISLE MAINE SEA SCALLOP*
Buttermilk Fried Morel Mushrooms, Hard Boiled Hen Egg,
Green Asparagus and French Pickle Sauce

LIBERTY FARM'S PEKIN DUCK "RÔTI À LA BROCHE"*
Glazed Fava Beans, Wilted Ramps
and Pudwill Farm's Blueberries

SADDLE OF ELYSIAN FIELDS FARM'S LAMB*
Hakurei Turnips, French Leeks,
Sweet Carrots and "Sauce Navarin"

CHARCOAL GRILLED MIYAZAKI WAGYU*
"Pommes Purée," Wilted Arrowleaf Spinach,
Pickled Red Onion Rings and "Bordelaise"
(100.00 supplement)

SEAL COVE FARM'S "PEARL"
Fennel Pollen-Scented "Lavash," Marinated Holland Peppers,
Niçoise Olives and Globe Artichoke Tapenade

"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