

per se

CHEF'S TASTING MENU

May 29, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*
Peekytoe Crab, Haricots Verts, Fines Herbs
and "Béarnaise" Custard
(60.00 supplement)

SALAD OF GREENMARKET RADISHES
Navel Orange "Suprêmes," Piedmont Hazelnuts
and Sunchoke "Aïoli"

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Compressed Boysenberries, Peanut Brittle,
Ruby Beets and Pink Peppercorn Yogurt
Served with Toasted Brioche
(30.00 supplement)

"CONFIT" FILLET OF PACIFIC YELLOWTAIL*
Sungold Tomatoes, Hawaiian Hearts of Peach Palm,
English Cucumber and Basil "Vierge"

HAWAIIAN ABALONE
Frog Hollow Farm's Peaches, Celery Branch Salad
and Smoked Soy Bean Purée

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"
Morel Mushrooms, Wilted Arrowleaf Spinach
and "Crème de Champignons"

SADDLE OF MARCHO FARM'S VEAL*
"Ris de Veau," Spring Garlic "Barbajuan," Hakurei Turnips,
Green Asparagus and Meyer Lemon Jus

CHARCOAL GRILLED MIYAZAKI WAGYU*
Creamed Broccoli Rabe, Australian Black Truffles,
Cipollini Onions and "Steak Sauce"
(100.00 supplement)

SEAL COVE FARM'S "PEARL"
Fennel Pollen "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