

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*

Hawaiian Abalone, Koshihikari Rice "Porridge,"
Toasted Pine Nuts and Chive Blossoms
(60.00 supplement)

SALAD OF ROASTED CAULIFLOWER

Cerignola Olives, Haricots Verts, Marcona Almonds and "Romesco"

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Ruby Beets, Brooks Cherries, Sicilian Pistachios and Greek Yogurt
Served with Toasted Brioche
(30.00 supplement)

SLOW COOKED FILLET OF MAINE HALIBUT

Marinated Sungold Tomatoes, Caramelized Artichoke Purée,
Petite Basil and Za'atar Vinaigrette

DEER ISLE MAINE SEA SCALLOP*

Parsley "Panade," Hearts of Romaine Lettuce,
French Leeks and "Caesar" Emulsion

HERB ROASTED THOMAS FARM'S PIGEON*

Hakurei Turnips, Olallieberries, Pearson Farm's Pecans
and "Sauce Périgourdine"

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

"Pommes Purée," Glazed Sweet Carrots,
"Yorkshire Pudding" and "Steak Sauce"

CHARCOAL GRILLED MIYAZAKI WAGYU*

Sunchoke "Rösti," Green Asparagus and Oregon Cèpe "Jus Gras"
(100.00 supplement)

SEAL COVE FARM'S "PEARL"

English Walnut "Linzer," Smoked Peach Purée
and Celery Branch Salad

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED