

per se

CHEF'S TASTING MENU

May 30, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Hasselback Potato, Pickled Pearl Onions and "Gribiche"
(60.00 supplement)

SALAD OF ROASTED CAULIFLOWER

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

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 PACIFIC YELLOWTAIL

Parsley "Panade," Caramelized Green Garlic,
Meyer Lemon and Braised Pine Nuts

HAWAIIAN ABALONE "POËLÉE"

Sugar Snap Peas, Cherry Belle Radishes,
Petite Lettuce and "Caesar" Emulsion

HERB ROASTED THOMAS FARM'S PIGEON*

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

MARCHO FARMS' NATURE FED VEAL*

Wrapped In Applewood Smoked Bacon
Morel Mushrooms, Wilted Arrowleaf Spinach,
Sweet Carrots and Tellicherry Pepper Mignonette

CHARCOAL GRILLED MIYAZAKI WAGYU*

Sunchoke "Rösti," Broccoli Rabe and Oregon Cèpe "Jus Gras"
(100.00 supplement)

SEAL COVE FARM'S "PEARL"

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

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED