per se

CHEF'S TASTING MENU

June 3, 2016

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

TSAR IMPERIAL OSSETRA CAVIAR*
Browne's Point Oyster, Bacon "Panade," Arrowleaf Spinach
and "Mousseline Hollandaise"
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Compressed Strawberries, Celery Branch Salad
and Finger Lime Vinaigrette

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Hakurei Turnips, Bing Cherries and Candied English Walnuts
Served with Toasted Brioche
(30.00 supplement)

"CONFIT" FILLET OF MEDITERRANEAN TURBOT
Green Asparagus, Sugar Snap Peas and "Gribiche"

WILD SCOTTISH LANGOUSTINE "BOUDIN"
Haricots Verts, Cherry Belle Radishes,
Green Garlic and "Billi Bi"

THOMAS FARM'S PIGEON*
Melted Holland Leeks, Pearson Farm's Pecans
and Grilled Peach Purée

HAND CUT "TAGLIATELLE"
"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
(125.00 supplement)

SADDLE OF ELYSIAN FIELDS FARM'S LAMB*
Almond Crusted Medjool Date, Fairy Tale Eggplant,
Charred Scallion and "Romesco"

CHARCOAL GRILLED MIYAZAKI WAGYU*
Short Rib Stuffed Morel Mushroom, Creamed Broccoli Rabe,
Sweet Carrots and "Sauce Bordelaise"
(100.00 supplement)

SEAL COVE FARM'S "PEARL"
Honey Glazed Madeleines, Marinated Holland Peppers,
Espelette Crème Fraîche and "Chow Chow"

"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