

per se

CHEF'S TASTING MENU

February 20, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Pacific Hamachi "Tartare," Buckwheat "Crêpe,"
Celery Branch and Kendall Farms' Crème Fraîche
(60.00 supplement)

HOLLAND EGGPLANT "TARTELETTE"

Cocktail Artichokes, Pickled Persian Cucumbers,
Picholine Olives and Red Pepper "Pudding"

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Poached California Rhubarb, Celery Root "Bavarois" and Chestnut "Confit"
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF ATLANTIC STRIPED BASS

Hobbs Shore's Bacon, "Pommes Écrasées," English Peas
and Whole Grain Mustard Emulsion

STONINGTON MAINE SEA SCALLOP "POÊLÉE"

Green Garlic "Panade," Tokyo Turnips, Sweet Carrot Butter
and "Mousseline Hollandaise Fumée"

CHARCOAL GRILLED KUROBUTA PORK JOWL

Hen-of-the-Woods Mushrooms, Sungold Tomatoes,
Hearts of Romaine Lettuce and Hen Egg Purée

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Caramelized Onion "Pain Perdu," Torpedo Shallots,
Arrowleaf Spinach and "Steak Sauce"

SPRING BROOK FARM'S "ASHBROOK"

Pearson Farm's Pecans, Bosc Pear Marmalade,
Frisée Lettuce and Aged Balsamic Vinegar

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED