

per se

CHEF'S TASTING MENU

February 27, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Sweet Shrimp "Blini," Pickled Onions,
Hen Egg Purée and Red Watercress
(60.00 supplement)

SALAD OF HOLLAND WHITE ASPARAGUS

Honeycrisp Apples, Salanova Lettuce,
English Walnuts and Ruby Beet "Pudding"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Oat "Lavash," Sour Cherry Gelée,
Marinated Fennel Bulb and Candied Pistachios
Served with Toasted Brioche
(30.00 supplement)

CITRUS CURED PACIFIC HAMACHI*

Koshihikari Rice, Tokyo Turnips, Meiwa Kumquat
and Preserved Ginger Emulsion

VEAL SWEETBREAD AND SCOTTISH LANGOUSTINE "BALLOTINE"

Glazed Carrots, Morel Mushrooms, English Peas
and "Mousseline au Vin Jaune"

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

Pork Jowl "Tortellini," Caramelized Green Garlic,
Red Bell Peppers and Parsley Oil

HAND CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles from Provence
(125.00 supplement)

CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

"Pommes Purée," Broccolini Florettes, French Leeks
and Bone Marrow Vinaigrette

"TOMME DE CHÈVRE AYDIUS"

Black Pepper "Linzer," Pear Marmalade
and Celery Branch Salad

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness