

per se

CHEF'S TASTING MENU

March 19, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

"Ragoût" of Hand Cut "Capellini" Pasta & Maine Sea Urchin,
Snipped Chives and Brioche Croûtons
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Slow Baked Forono Beets, Meiwa Kumquats, Salanova Lettuce,
Toasted Pistachios and Hass Avocado Purée

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat "Tuile," California Rhubarb, Celery Branch,
Candied Orange and Greek Yogurt
Served with Toasted Brioche
(30.00 supplement)

"ROUELLE" OF DOVER SOLE

Cauliflower Florettes, English Peas,
Meyer Lemon and Marcona Almonds

PACIFIC ABALONE "EN PICATTA"

Littleneck Clams, "Pommes Purée," Romaine Lettuce,
Onion Rings and "Dijonnaise"

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

Chanterelle Mushrooms, Braised Rainbow Swiss Chard,
French Breakfast Radishes and Apple Cider Vinegar Jus

SADDLE OF ELYSIAN FIELDS FARM'S LAMB*

Holland Eggplant "Barbajuan," Fava Beans,
Green Garlic "Pudding" and "Romesco"

BLUE LEDGE FARM'S "LAKE'S EDGE"

Fennel Pollen "Linzer," English Walnuts
and Apricot "Mostarda"

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED