

per se

CHEF'S TASTING MENU

March 23, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Peekytoe "Crab Cake," Pickled Pearl Onions,
Frisée Lettuce and "Gribiche"
(60.00 supplement)

OLIVE OIL BRAISED ARTICHOKEs

Aged Parmesan "Pain Perdu," Hearts of Romaine Lettuce,
Picholine Olives and "Romesco" Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Toasted Pistachios, Cauliflower Florettes,
Green Strawberries and Greek Yogurt
Served with Toasted Brioche
(30.00 supplement)

"CONFIT" FILLET OF SCOTTISH SEA TROUT*

Pumpernickel "Blini," Persian Cucumbers,
Flowering Watercress and Ruby Beet Emulsion

BUTTER POACHED NOVA SCOTIA LOBSTER

"Pommes Purée," Cipollini Onion Rings,
Green Asparagus and "Sauce Dijonnaise"

SONOMA COUNTY DUCK BREAST "RÔTI À LA BROCHE"*

King Trumpet Mushrooms, Wilted Arrowleaf Spinach,
Tokyo Turnips and Cherry Balsamic Sauce

ELYSIAN FIELDS FARM'S "CARRÉ D'AGNEAU"*

"Cassoulet" of Spring Shelling Beans, Red Veined Arugula
and San Marzano Tomato Marmalade

JASPER HILL FARM'S "MOSES SLEEPER"

Compressed Belgian Endive, Candied Walnuts
and Honeycrisp Apple Relish

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED