

per se

CHEF'S TASTING MENU

March 24, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Peekytoe "Crab Cake," Green Asparagus,
Frisée Lettuce and "Gribiche"
(60.00 supplement)

OLIVE OIL BRAISED ARTICHOKES

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

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

SAUTÉED FILLET OF ATLANTIC STRIPED BASS

Saffron Braised White Asparagus, Caramelized Green Garlic,
Meyer Lemon and Red Veined Arugula

DEER ISLE MAINE SEA SCALLOP*

"Cassoulet" of Spring Shelling Beans, Burgundy Mustard
and San Marzano Tomato Marmalade

SALMON CREEK FARMS' PORK JOWL

"Pommes Purée," Cipollini Onions, Petite Carrots
and Blue Apron Ale Glaze

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB*

Ruby Beet "Confit," Grilled Fennel Bulb, Thompson Grapes
and Toasted Sunflower Seeds

JASPER HILL FARM'S "MOSES SLEEPER"

Compressed Belgian Endive, Candied Walnuts
and Honeycrisp Apple Relish

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED