

per se

CHEF'S TASTING MENU

April 9, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*
Pacific Abalone "Confit," Persian Cucumbers,
Petite Onions and "Gribiche"
(60.00 supplement)

SALAD OF CHARCOAL GRILLED FENNEL BULB
Globe Artichokes, Meiwa Kumquats, Compressed Radishes,
Green Almonds and Aged Sherry Vinaigrette

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Pickled Carrots, Hadley Orchard's Medjool Dates,
Candied Pecans and Belgian Endive
Served with Toasted Brioche
(30.00 supplement)

ATLANTIC STRIPED BASS "EN PERSILLADE"
Sofrito Braised Pole Beans, Garlic Chips
and Moroccan Olive Emulsion

"BOUDIN DE HOMARD"
Crawfish Tails, Morel Mushrooms, Fava Beans,
Pearl Onions and Spicy Lobster Broth

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"
Ramp Top "Agnolotti," Glazed Turnips,
English Peas and "Gastrique Béarnaise"

SALMON CREEK FARMS' KUROBUTA PORK "EN CROÛTE"
Melted Savoy Cabbage, Honeycrisp Apples,
English Walnuts and "Sauce Dijonnaise"

MEADOW CREEK DAIRY'S "MOUNTAINEER"
"Pommes Duchesse" and Red Beet Purée

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED