

per se

CHEF'S TASTING MENU

April 10, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Santa Barbara Sea Urchin, Pickled Pearl Onions, Celery Branch,
"Gribiche" and Buttermilk Dressing
(60.00 supplement)

CARAMELIZED ONION "PAIN PERDU"

Hawaiian Hearts of Peach Palm, Belgian Endive, Hadley Orchard's Medjool Dates,
Meiwa Kumquats and Madras Curry-Scented Yogurt

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Tokyo Turnips,
Honeycrisp Apples and Burgundy Mustard
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF LONG ISLAND STRIPED BASS

Ruby Grapefruit "Suprêmes," Fennel Bulb,
Piedmont Hazelnuts and Petite Radishes

PACIFIC ABALONE "EN PICATTA"

Ramp "Subric," Sweet Carrots, Fava Beans and "Bordelaise"

CHARCOAL GRILLED SALMON CREEK FARMS' PORK JOWL

Crispy Trumpet Royale Mushrooms, Melted Holland Leeks,
Glazed Broccoli and Mignonette Jus

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

Spring Garlic "Barbajuan," Persian Cucumber, Young Almonds,
Green Asparagus and "Sauce Pimentón"

MEADOW CREEK DAIRY'S "MOUNTAINEER"

Corn "Madeleine," Green Tomato Relish, Spiced Clover Honey,
Jingle Bell Peppers and Pearson Farm's Pecans

"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