

per se

CHEF'S TASTING MENU

April 22, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Quail Egg Yolk, Yukon Gold Potato "Mille-Feuille,"
Pickled Pearl Onions and "Mousseline Béarnaise"
(60.00 supplement)

GREEN ASPARAGUS "EN CROÛTE"

Fava Beans, Meiwa Kumquats, Piedmont Hazelnuts,
Cherry Belle Radishes and Black Truffle "Aïoli"

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Preserved Green Strawberries, Spiced Pecans,
Celery Branch Salad and Burgundy Mustard
Served with Toasted Brioche
(30.00 supplement)

TARRAGON-SCENTED "SAINT-PIERRE"

Trumpet Royale Mushrooms, Broccolini, Young Leeks,
English Peas and "Beurre Blanc"

PACIFIC ABALONE "CONFIT"

Barigoule "Panade," Globe Artichokes,
Glazed Sweet Carrots and Parsley Oil

SALMON CREEK FARMS' PORK BELLY

Griddled Corn Cake, Yellow Wax Beans, Spring Garlic,
Purple Top Turnips and Red Pepper "Pudding"

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Crispy Bone Marrow, Grilled White Asparagus,
Creamed Ramps and "Vinaigrette Bordelaise"

MEADOW CREEK DAIRY'S "MOUNTAINEER"

Hadley Orchard's Medjool Dates, Fennel Bulb Tapenade,
Marcona Almonds and Cauliflower Florettes

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED