

per se

CHEF'S TASTING MENU

May 1, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Soft Scrambled Ameraucana Hen Eggs, Fines Herbs
and Bottarga "Mousseline"
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"

Forono Beets, Broccolini Florettes, Piedmont Hazelnuts
and Black Truffle "Aioli"

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Sequoia Cherries, Hakurei Turnips, Celery Branch Salad,
Candied Pecans and Preserved Black Winter Truffle
Served with Toasted Brioche
(30.00 supplement)

"CONFIT" FILLET OF MEDITERRANEAN LUBINA

Garbanzo Bean "Panade," Toasted Ditalini,
Meyer Lemon and Garlic Cream

BUTTER POACHED NOVA SCOTIA LOBSTER

Morel Mushrooms, Glazed English Peas and Sweet Carrot Emulsion

CHARCOAL GRILLED SALMON CREEK FARMS' PORK JOWL

Koshihikari Rice, Marinated Bok Choy, Meiwa Kumquats
and Szechuan Peppercorn Jus

RIB-EYE OF MARCHO FARMS' NATURE FED VEAL

"Ris de Veau," Castelvetro Olives, French Breakfast Radishes,
Haricots Verts and Caramelized Artichoke Purée

MEADOW CREEK DAIRY'S "MOUNTAINEER"

Honeycrisp Apple Marmalade, Toasted English Walnuts and Greek Yogurt

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED