

# per se

CHEF'S TASTING MENU

May 6, 2016

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"OYSTERS AND PEARLS"  
"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Sterling White Sturgeon Caviar\*

TSAR IMPERIAL OSSETRA CAVIAR\*  
Nova Scotia Lobster "en Gelée," Horseradish "Bavarois"  
and Emerald Lettuce  
(60.00 supplement)

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CHILLED "VELOUTÉ D'ASPERGES VERTE"  
Sweet Carrot Purée and Pea Tendrils

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Hakurei Turnips, Pickled Blueberries  
and Ruby Beet "Mostarda"  
Served with Toasted Brioche  
(30.00 supplement)

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SLOW COOKED FILLET OF ATLANTIC HALIBUT  
Tomato "Confit," Haricots Verts, Petite Basil  
and Olive Oil "Mousseline"

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PACIFIC ABALONE "POËLÉE"  
Broccoli "Panade," Meyer Lemon  
and Garbanzo Bean "Hummus"

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FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"  
Creamy Polenta, Wilted Ramps and "Crème de Champignons"

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SNAKE RIVER FARMS' KUROBUTA PORK LOIN "EN CROÛTE"  
Wilted Swiss Chard, Roasted Pistachio Purée,  
Bing Cherries and "Jus de Cochon"

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SEAL COVE FARM'S "PEARL"  
Honeycrisp Apple Marmalade, English Walnuts and Greek Yogurt

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"ASSORTMENT OF DESSERTS"

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PRIX FIXE 325.00  
SERVICE INCLUDED