

per se

CHEF'S TASTING MENU

May 7, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Sea Urchin "Tofu," Australian Finger Lime
and Young Coconut "Chiffon"
(60.00 supplement)

HEIRLOOM SPINACH SALAD

Applewood Smoked Bacon, Cider Poached Honeycrisp Apples,
Toasted Pine Nuts and Burgundy Mustard

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Pickled Blueberries and Ruby Beet "Mostarda"
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF ATLANTIC COD

Blue Crab "Brandade," Moroccan Olive Purée,
Fennel "Tapenade" and Saffron Emulsion

BUTTER POACHED NOVA SCOTIA LOBSTER

Compressed Persian Cucumbers, Hass Avocado Mousse,
Fino Verde Basil and Crispy Capers

SLOW ROASTED FOUR STORY HILL FARM'S "POULARDE"

Glazed Sunchokes, Sunflower Seeds, Watercress Leaves
and Black Winter Truffle Infused Artichoke Purée

SNAKE RIVER FARMS' KUROBUTA PORK LOIN "EN CROÛTE"

Wilted Swiss Chard, Roasted Pistachio Purée,
Bing Cherries and "Jus de Cochon"

SEAL COVE FARM'S "PEARL"

Marcona Almond and Royal Blenheim Apricot "Linzer"
with Celery Branch Salad

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED