

per se

CHEF'S TASTING MENU

May 9, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Cauliflower "Panna Cotta," Oyster Glaze,
Young Almonds and Emerald Lettuce
(60.00 supplement)

SACRAMENTO DELTA ASPARAGUS

Morel Mushrooms, Spring Onions and "Mousseline Soubise"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Granny Smith Apple Relish,
Pickled Mustard Seeds and Spiced Pecans
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Wilted Swiss Chard, Crispy French Leeks
and Saffron-Vanilla Emulsion

BUTTER POACHED NOVA SCOTIA LOBSTER

Marinated Pole Beans, Cocktail Artichokes,
Cerignola Olives and "Minestrone" Butter

WOLFE RANCH BOBWHITE QUAIL BREAST

Roasted Ruby Beets, Pudwill Farm's Blueberries and Fava Beans

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*

"Pommes Écrasées," Glazed Sweet Carrots,
"Barbajuan" and Caramelized Green Garlic

SEAL COVE FARM'S "PEARL"

Bing Cherries, Toasted Pistachios and Celery Branch Salad

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED