

per se

CHEF'S TASTING MENU

May 10, 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, Petite Radishes
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)

"CONFIT" FILLET OF ATLANTIC HALIBUT

Holland White Asparagus, Wilted Ramps and "Beurre Blanc"

CHARCOAL GRILLED DEER ISLE MAINE SEA SCALLOP*

Sesame-Yogurt "Tuile," Glazed English Peas
and Sweet Carrot Butter

WOLFE RANCH BOBWHITE QUAIL BREAST

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

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*

Soffrito Braised Romano Beans, Caramelized Green Garlic
and Arugula Leaves

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