

per se

CHEF'S TASTING MENU

May 11, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Kendall Farms' Crème Fraîche "Panna Cotta,"
Compressed Persian Cucumbers and Young Ginger Granité
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Forono Beets, Poached Rhubarb, California Pistachios
and Hass Avocado Purée

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Celery Branch, Pickled Pearl Onions,
Frisée Lettuce and Dijon Mustard
Served with Toasted Brioche
(30.00 supplement)

"SAINT-PIERRE EN ÉCAILLES DE POMMES DE TERRE"

"Pommes Purée," Wilted Ramps and "Beurre Rouge"

DEER ISLE MAINE SEA SCALLOP*

Morel Mushrooms, Spring Onions and "Sauce Noilly Prat"

LIBERTY FARM'S PEKIN DUCK BREAST*

Sacramento Delta Asparagus, Hakurei Turnips,
English Walnuts and "Sauce Bigarade"

ELYSIAN FIELDS FARM'S LAMB "À LA GRENOBLOISE"*

Cauliflower Florettes, English Peas,
Meyer Lemon and Caper Jus

SEAL COVE FARM'S "PEARL"

Buckwheat "Crêpe," Piedmont Hazelnuts,
Sour Cherries and Black Truffle Honey

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED