

per se

CHEF'S TASTING MENU

May 12, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*
Deer Isle Maine Sea Scallop, Chive Blossoms
and Hass Avocado Purée
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Forono Beets, Poached Rhubarb, Piedmont Hazelnuts
and Green Goddess Dressing

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Compressed Nectarines, Celery Branch, Pickled Pearl Onions,
Frisée Lettuce and Dijon Mustard
Served with Toasted Brioche
(30.00 supplement)

WILD PORTUGUESE TURBOT "À LA GRENOBLOISE"
Cauliflower Florettes, Meyer Lemon "Confit"
and Spanish Caper Cream

SLOW COOKED PACIFIC ABALONE
Cèpe Mushroom "Anolini," Sacramento Delta Asparagus,
Cherry Belle Radishes and "Crème de Champignons"

LIBERTY FARM'S PEKIN DUCK BREAST*
"Pommes Purée," Glazed Sweet Carrots,
Wilted Ramps and "Ranch" Jus

SNAKE RIVER FARMS' KUROBUTA PORK LOIN "EN CROÛTE"
Creamed Savoy Cabbage, Caramelized Spring Onions
and Smoked Cherry Gastrique

SEAL COVE FARM'S "PEARL"
Madras Curry "Linzer," Green Almonds
and Hadley Orchard's Medjool Dates

"ASSORTMENT OF DESSERTS"
Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00
SERVICE INCLUDED