

per se

CHEF'S TASTING MENU

May 15, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Smoked Hamachi "Rillettes," Hawaiian Hearts of Peach Palm
and Hass Avocado Purée
(60.00 supplement)

CHARCOAL GRILLED PERSIAN CUCUMBER

Fairy Tale Eggplant, Moroccan Olives, Young Almonds,
Meyer Lemon and "Romesco"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Poached Rhubarb, Forono Beets,
English Walnuts and Kendall Farms' Crème Fraîche
Served with Toasted Brioche
(30.00 supplement)

SLOW COOKED FILLET OF CALIFORNIA STURGEON

"Ris de Veau," Sacramento Delta Green Asparagus, Wilted Ramps
and Whole Grain Mustard Emulsion

DEER ISLE MAINE SEA SCALLOP*

Greenmarket Broccolini, Cherry Belle Radishes,
Aged Parmesan and "Caesar" Dressing

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

Morel Mushrooms, Spring Onions, Pearson Farm's Pecans
and "Beurre Noisette"

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

"Pommes Purée," Wilted Arrowleaf Spinach,
Thumbelina Carrots and "Steak Sauce"

SEAL COVE FARM'S "PEARL"

Sicilian Pistachio "Panade," Olallieberries, Celery Branch
and Black Truffle Scented Acacia Honey

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED