

per se

CHEF'S TASTING MENU

May 17, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Smoked Sturgeon "Rillette," Everything Bagel and Snipped Chives
(60.00 supplement)

SALAD OF ROASTED BEETS

Persian Cucumbers, Young Almonds, Petite Radishes
and Kendall Farms' Crème Fraîche

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Milk "Tuile," Preserved Green Strawberries,
Pearson Farm's Pecans and Celery Branch Salad
Served with Toasted Brioche
(30.00 supplement)

CHARCOAL GRILLED GULF COAST COBIA

Broccolini Florettes, Toasted Pine Nuts, Marinated Agretti
and Meyer Lemon Vinaigrette

DEER ISLE MAINE SEA SCALLOP*

Glazed English Peas, "Mousseline Paloise" and Sweet Carrot Butter

WOLFE RANCH BOBWHITE QUAIL BREAST

Cèpe Mushrooms, Hakurei Turnips and Olallieberry Jus

ELYSIAN FIELDS FARM'S LAMB*

"Pommes Purée," Crispy Green Asparagus,
Caramelized Ramps and Caper Sauce

SEAL COVE FARM'S "PEARL"

Pistachio "Financier," Bing Cherries and Belgian Endive

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED