

per se

CHEF'S TASTING MENU

May 18, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Hen Egg Custard, Hobbs Shore's Bacon,
Watercress "Potage" and Chive Blossoms
(60.00 supplement)

SALAD OF COMPRESSED PERSIAN CUCUMBER

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

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Pickled Pearl Onions,
Cornichon Relish and Burgundy Mustard
Served with Toasted Brioche
(30.00 supplement)

SLOW COOKED FILLET OF "SAINT-PIERRE"

English Pea "Tortellini," Wilted Ramps and Sweet Carrot Emulsion

DEER ISLE MAINE SEA SCALLOP*

"Pommes Purée," Morel Mushrooms, Cherry Belle Radishes
and "Gastrique Béarnaise"

LIBERTY FARM'S PEKIN DUCK "RÔTI À LA BROCHE"*

Crispy Green Asparagus, Brooks Cherries,
English Walnuts and "Sauce Périgourdine"

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*

Ruby Beet "Confit," Caramelized Spring Onions,
Sicilian Pistachios and "Jus d'Agneau"

SEAL COVE FARM'S "PEARL"

Frog Hollow Farm's Apricot "Tartelette,"
Candied Pecans and Celery Branch

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED