

per se

CHEF'S TASTING MENU

May 20, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Smoked Sturgeon "Panna Cotta,"
Hass Avocado "Croustillant" and Chive Blossoms
(60.00 supplement)

COMPRESSED FROG HOLLOW FARM'S APRICOTS

Persian Cucumbers, Young Fennel,
Cherry Belle Radishes and Petite Mint

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Ruby Beets, Marinated Spring Onions,
Sicilian Pistachios and Flowering Watercress
Served with Toasted Brioche
(30.00 supplement)

"CONFIT" FILLET OF TASMANIAN SEA TROUT

Globe Artichokes, Black Olive Purée
and Red Veined Arugula

DEER ISLE MAINE SEA SCALLOP*

Glazed English Peas, Morel Mushrooms, Brooks Cherries
and Hobbs Shore's Bacon Gastrique

SALMON CREEK FARMS' PORK JOWL

Charred Romano Beans, Toasted Country Bread
and "Pimentón" Jus

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*

Broccolini Florettes, Meyer Lemon, Cauliflower Purée
and Caper-Brown Butter Emulsion

SEAL COVE FARM'S "PEARL"

Poppy Seed "Madeleine," Preserved Green Strawberries
and Piedmont Hazelnuts

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED