

per se

CHEF'S TASTING MENU

May 23, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Sunchoke "Panna Cotta," Oyster Glaze
and Finger Lime Vinaigrette
(60.00 supplement)

"BAVAROIS" OF YOUNG COCONUT

Yogurt "Tuile," Persian Cucumbers, Sweet Carrots,
Spiced Cashews and Ginger "Aigre-Doux"

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Roasted Chioggia Beets, Brooks Cherries and Sicilian Pistachios
Served with Toasted Brioche
(30.00 supplement)

CHARCOAL GRILLED GULF COAST COBIA

Petite Radishes, Toasted Pine Nuts,
Marinated Agretti and Meyer Lemon

"BOUDIN" OF WILD SCOTTISH LANGOUSTINES

Hobbs Shore's Bacon, English Peas,
Romaine Lettuce and "Sauce Bordelaise"

WOLFE RANCH BOBWHITE QUAIL BREAST

Melted Holland Leeks, Fava Beans and Pudwill Farm's Blueberries

ELYSIAN FIELDS FARM'S "CARRÉ D'AGNEAU"*

Fork Crushed Potatoes, Green Asparagus, Caramelized Green Garlic,
Onion Rings and Nasturtium Caper Jus

SEAL COVE FARM'S "PEARL"

English Walnut "Linzer," Grilled Peach Purée
and Kendall Farms' Crème Fraîche

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED