

per se

CHEF'S TASTING MENU

May 28, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*
Lobster "en Gelée," Cauliflower "Panna Cotta"
and Brioche Croûtons
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Pickled Sunchokes, Granny Smith Apples
and Persian Cucumbers

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Bing Cherry "Consommé," Sicilian Pistachios and Ruby Beets
Served with Toasted Brioche
(30.00 supplement)

"CONFIT" FILLET OF MAINE HALIBUT
Hen Egg Purée, Sungold Tomatoes,
Haricots Verts and Petite Radishes

PACIFIC ABALONE
Frog Hollow Farm's Apricots, Celery Branch Salad
and Smoked Soy Bean Purée

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"
Glazed Fava Beans, Wilted Ramps
and Pudwill Farm's Blueberries

SADDLE OF MARCHO FARM'S VEAL*
"Ris de Veau," Spring Garlic "Barbajuan," Hakurei Turnips,
Green Asparagus and Meyer Lemon Jus

CHARCOAL GRILLED MIYAZAKI WAGYU*
Creamed Broccoli Rabe, Australian Black Truffles,
Cipollini Onions and "Steak Sauce"
(100.00 supplement)

SEAL COVE FARM'S "PEARL"
Fennel Pollen "Lavash," Marinated Holland Peppers,
Niçoise Olives and Globe Artichoke Tapenade

"ASSORTMENT OF DESSERTS"
Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED