

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*

Hawaiian Abalone, Koshihikari Rice "Porridge,"
Toasted Pine Nuts and Chive Blossoms
(60.00 supplement)

SALAD OF CITRUS MARINATED FENNEL BULB

Cherry Belle Radishes, Candied Orange,
Cerignola Olives and Arugula Pesto

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Brooks Cherries and Sicilian Pistachios
Served with Toasted Brioche
(30.00 supplement)

SLOW COOKED FILLET OF MAINE HALIBUT

Parsley "Panade," Haricots Verts, Marcona Almonds,
Meyer Lemon and "Romesco"

DEER ISLE MAINE SEA SCALLOP*

Broccolini Florettes, Cèpe Mushroom Purée,
Caramelized Green Garlic and "Beurre Rouge"

HERB ROASTED THOMAS FARM'S PIGEON*

Glazed English Peas, Australian Black Truffles,
French Leeks and "Soubise"

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

"Pommes Purée," Arrowleaf Spinach, "Yorkshire Pudding"
and "Steak Sauce"

CHARCOAL GRILLED MIYAZAKI WAGYU*

"Ris de Veau," Marinated Sungold Tomatoes,
Piedmont Hazelnuts and Hass Avocado
(100.00 supplement)

SEAL COVE FARM'S "PEARL"

Forono Beets, Boysenberry, Celery Branch Salad
and Pearson Farm's Pecans

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED