

per se

CHEF'S TASTING MENU

June 18, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Citrus Cured Sea Trout, Pumpernickel "Blinis,"
Pickled Pearl Onions and Chive Crème Fraîche
(60.00 supplement)

SALAD OF ROASTED BEETS

Preserved Strawberries, Sicilian Pistachios,
Crispy Oats and Emerald Lettuces

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Santa Rosa Plums, Marinated Fennel,
Marcona Almonds and Greek Yogurt
Served with Toasted Brioche
(30.00 supplement)

ATLANTIC HALIBUT "EN PICATTA"

Sungold Tomatoes, Persian Cucumbers, Sugar Snap Peas
and Noilly Prat Emulsion

BUTTER POACHED NOVA SCOTIA LOBSTER "TARTE"

Summer Squash, Jingle Bell Peppers
and Brentwood Corn Pudding

THOMAS FARM'S PIGEON*

Arrowleaf Spinach "Crêpe," Piedmont Hazelnuts,
Bing Cherries and "Sauce Périgourdine"

"CARNAROLI RISOTTO BIOLOGICO"

with Shaved Australian Black Truffles
and "Parmigiano-Reggiano" Mousse
(125.00 supplement)

ELYSIAN FIELDS FARM'S "CARRÉ D'AGNEAU"

Chickpea "Dumpling," Fairy Tale Eggplant, Globe Artichokes,
Hadley Orchard's Medjool Dates and Pimentón Jus

CHARCOAL GRILLED MIYAZAKI WAGYU*

Cèpe Mushroom "Duxelle," Broccoli Rabe,
Glazed Sweet Carrots and Garlic Scapes
(100.00 supplement)

CONSIDER BARDWELL FARM'S "SLYBORO"

Frog Hollow Farm's Peach "Linzer," Hakurei Turnips
and Candied English Walnuts

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED