

# per se

CHEF'S TASTING MENU

May 4, 2016

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"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR\*

Deer Isle Maine Sea Scallop, Finger Limes  
and Hass Avocado Purée  
(60.00 supplement)

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"PEAS AND CARROTS"

Hawaiian Hearts of Peach Palm, Petite Carrots,  
English Peas and Preserved Ginger

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Holland White Asparagus, Green Strawberries,  
Hakurei Turnips and Piedmont Hazelnuts  
Served with Toasted Brioche  
(30.00 supplement)

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"PAVÉ" OF ATLANTIC HALIBUT

Cocktail Artichokes, Fennel Tapenade,  
Cerignola Olives and "Billi Bi"

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BUTTER POACHED NOVA SCOTIA LOBSTER

Cauliflower Florettes, Muscat Grapes, Belgian Endive,  
California Pistachios and "Beurre Noisette"

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LIBERTY FARM'S PEKIN DUCK "RÔTI À LA BROCHE"\*

Roasted Broccolini, Meiwa Kumquats,  
Spring Onions and "Sauce Périgourdine"

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

Ramp Top "Subric," Morel Mushrooms,  
Potato "Rösti" and Port Wine-Shallot Jus

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MEADOW CREEK DAIRY'S "MOUNTAINEER"

Honeycrisp Apple Marmalade, Toasted English Walnuts and Greek Yogurt

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"ASSORTMENT OF DESSERTS"

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PRIX FIXE 325.00

SERVICE INCLUDED