

# per se

CHEF'S TASTING MENU

May 8, 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\*

Clam Chowder "Royale," Crispy Phyllo  
and Marinated Littleneck Clams  
(60.00 supplement)

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GREENMARKET BROCCOLINI SALAD

Hibiscus Poached Rhubarb, Forono Beets  
and California Pistachios

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Pickled Blueberries and Ruby Beet "Mostarda"  
Served with Toasted Brioche  
(30.00 supplement)

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"LOUP DE MER EN ÉCAILLES DE POMME DE TERRE"

New Crop Potato "Frittata," Preserved Meyer Lemon  
and Roasted Garlic-Caper Emulsion

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BUTTER POACHED NOVA SCOTIA LOBSTER

Globe Artichokes, Sunchoke Purée, Fino Verde Basil  
and Spicy Tomato Broth

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SALMON CREEK FARMS' PORK JOWL

"Saucisson à l'ail," Arrowleaf Spinach,  
Brooks Cherries and Toasted Pecans

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MARCHO FARMS' VEAL RIB-EYE "RÔTI À LA BROCHE"\*

"Ris de Veau," Savoy Cabbage "Spätzle," English Peas,  
Garlic "Confit" and Greenmarket Thyme Jus

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NETTLE MEADOW FARM'S "KUNIK"

Marcona Almond and Royal Blenheim Apricot "Linzer"  
with Celery Branch Salad

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Mignardises"

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PRIX FIXE 325.00

SERVICE INCLUDED