

# per se

CHEF'S TASTING MENU

May 13, 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\*

Nova Scotia Lobster "en Gelée," Horseradish "Panna Cotta"  
and Chive Blossoms  
(60.00 supplement)

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SALAD OF SLOW BAKED RUBY BEETS

Preserved Green Strawberries, Cherry Belle Radishes,  
Sicilian Pistachios and Green Goddess Dressing

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Compressed Nectarines, Celery Branch,  
Pickled Pearl Onions, Frisée Lettuce and Dijon Mustard  
Served with Toasted Brioche  
(30.00 supplement)

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CHARCOAL GRILLED PACIFIC YELLOWTAIL\*

Marinated Sungold Tomatoes, Persian Cucumbers,  
Petite Basil and Hass Avocado Purée

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DEER ISLE MAINE SEA SCALLOP\*

English Pea "Porridge," Hearts of Romaine Lettuce,  
Pickled Ramps and Hobbs Shore's Bacon Gastrique

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THOMAS FARM'S PIGEON\*

Pudwill Farms' Blueberries, Hakurei Turnips,  
English Walnuts and "Sauce Périgourdine"

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RIB-EYE OF MARCHO FARMS' VEAL\*

"Ris de Veau," Sacramento Delta Asparagus,  
"Pommes Duchesse" and Blue Apron Ale Jus

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SEAL COVE FARM'S "PEARL"

Madras Curry "Linzer," Green Almonds  
and Apricot "Pâte de Fruit"

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED