

# per se

CHEF'S TASTING MENU

May 15, 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\*

Spot Prawn "Tartare," Persian Cucumbers, Petite Radishes,  
Young Almonds and Kendall Farms' Crème Fraîche  
(60.00 supplement)

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Ruby Beets, Piedmont Hazelnuts, Pickled Ramps  
and Hass Avocado Purée

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Milk "Tuile," Harry's Berries' Strawberries,  
Pearson Farm's Pecans and Celery Branch Salad  
Served with Toasted Brioche  
(30.00 supplement)

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CHARCOAL GRILLED PACIFIC YELLOWTAIL\*

Marinated Sungold Tomatoes, Hakurei Turnips  
and Scallion "Vierge"

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BUTTER POACHED NOVA SCOTIA LOBSTER

Hobbs Shore's Bacon, Glazed English Peas, Spring Onions,  
"Soubise," Romaine Lettuce and "Sauce Bordelaise"

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WOLFE RANCH BOBWHITE QUAIL "EN CRÉPINETTE"

Yukon Gold Potatoes, Morel Mushrooms,  
Sweet Carrots and Madeira Emulsion

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RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB\*

Marinated Romano Beans, Caramelized Green Garlic  
and Greenmarket Broccoli

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SEAL COVE FARM'S "PEARL"

Pistachio "Financier," Bing Cherries and Belgian Endive

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED