

# per se

CHEF'S TASTING MENU

May 22, 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\*

Smoked Hamachi Collar, Chive Blossoms  
and Hass Avocado Purée  
(60.00 supplement)

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"BAVAROIS" OF HAWAIIAN HEARTS OF PEACH PALM

Hadley Orchard's Medjool Dates, Compressed Radishes,  
Pea Tendrils and Young Coconut Gelée

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Chioggia Beets, Boysenberries, Sicilian Pistachios and Flowering Watercress  
Served with Toasted Brioche  
(30.00 supplement)

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PAN ROASTED ATLANTIC MONKFISH

Wrapped in Applewood Smoked Bacon  
Morel Mushrooms, Green Asparagus  
and "Crème de Champignons"

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"BOUDIN" OF WILD SCOTTISH LANGOUSTINE

Haricots Verts, Cerignola Olives, Meyer Lemon  
and Red Veined Arugula

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FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

Cocktail Artichokes, Pickled Ramps, Caramelized Sunchoke  
and "Sauce Périgourdine"

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RIB-EYE OF MARCHO FARMS' NATURE FED VEAL\*

"Ris de Veau," Potato "Rösti," Caramelized Spring Onions,  
Glazed Sweet Carrots and Red Wine Vinegar Jus

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"ECCLES CAKE"

Seal Cove Farm's "Pearl," Parsley Salad and Banyuls Vinegar

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED