

# per se

CHEF'S TASTING MENU

May 24, 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\*

"Pastrami" of Gulf Coast Cobia, "Pain de Campagne"  
and Ruby Beet Marmalade  
(60.00 supplement)

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CITRUS BRAISED FENNEL BULB

Salt Baked Kohlrabi, Piedmont Hazelnuts, Hass Avocado  
and Young Ginger "Aigre-Doux"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Brooks Cherries and Sicilian Pistachios  
Served with Toasted Brioche  
(30.00 supplement)

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SLOW COOKED HAMACHI BELLY\*

Pea Tendrils, Finger Lime and Sweet Carrot Emulsion

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DEER ISLE MAINE SEA SCALLOP\*

Toasted Almond "Panade," Broccolini Florettes,  
Sunchoke Purée and Meyer Lemon

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WOLFE RANCH BOBWHITE QUAIL BREAST

Cracked Pearl Barley, Roasted Cauliflower Cream  
and Pudwill Farm's Blueberries

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SADDLE OF ELYSIAN FIELDS FARM'S LAMB\*

Cèpe Mushrooms, Creamed Arrowleaf Spinach,  
French Leeks and "Jus d'Agneau"

CHARCOAL GRILLED MIYAZAKI WAGYU\*

Fork Crushed Potatoes, Green Asparagus, Caramelized Green Garlic,  
Onion Rings and Nasturtium Caper Jus  
(100.00 supplement)

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SEAL COVE FARM'S "PEARL"

English Walnut "Linzer," Grilled Peach Purée  
and Kendall Farms' Crème Fraîche

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED