

# per se

CHEF'S TASTING MENU

May 26, 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\*

Sea Scallop "Tartare," Persian Cucumbers,  
Young Coconut and Ginger "Chiffon"  
(60.00 supplement)

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SQUIRE HILL FARM'S AMERAUCANA HEN EGG

Green Asparagus, Petite Radishes,  
Cornichon Relish and Niçoise Olives

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Bing Cherry "Gelée," Pearson Farm's Pecans,  
Celery Branch and Greek Yogurt  
Served with Toasted Brioche  
(30.00 supplement)

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MEDITERRANEAN TURBOT

Cauliflower Florettes, Marcona Almonds,  
Meyer Lemon and Brown Butter Emulsion

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BUTTER POACHED NOVA SCOTIA LOBSTER

Soffrito Braised Pole Beans, Jingle Bell Peppers,  
"Gremolata" and "Pimentón" Jus

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WOLFE RANCH "JAMBONNETTE DE CAILLE"

English Peas, Hakurei Turnips, "Soubise"  
and Australian Black Truffles

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SADDLE OF ELYSIAN FIELDS FARM'S LAMB\*

Swiss Chard "Subric," Fairy Tale Eggplant,  
Cocktail Artichokes and Nasturtium Caper Sauce

CHARCOAL GRILLED MIYAZAKI WAGYU\*

"Pommes Purée," Wilted Arrowleaf Spinach,  
Pickled Red Onion Rings and "Bordelaise"  
(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