

# per se

CHEF'S TASTING MENU

May 31, 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\*  
Hasselback Potato, Pickled Pearl Onions and "Gribiche"  
(60.00 supplement)

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SALAD OF GREENMARKET RADISHES  
Aged Parmesan, Compressed Lettuces,  
Garlic "Melba" and "Caesar" Dressing

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Harry's Berries' Strawberries, Hakurei Turnips,  
Pearson Farm's Pecans and Greek Yogurt  
Served with Toasted Brioche  
(30.00 supplement)

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MEDITERRANEAN LUBINA "EN ÉCAILLES DE POMMES DE TERRE"  
"Pommes Purée," Caramelized French Leeks and "Beurre Rouge"

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DEER ISLE MAINE SEA SCALLOP\*  
Koshihikari Rice, Broccolini Florettes, Finger Limes  
and Young Coconut Vinaigrette

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HERB ROASTED WOLFE RANCH BOBWHITE QUAIL BREAST  
Jingle Bell Peppers, Roasted Cauliflower,  
Meyer Lemon "Confit" and "Romesco"

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48 HOUR BRAISED BEEF SHORT RIB  
per se Coleslaw, Pretzel "Pain Perdu,"  
Crispy Onion Rings and "Dijonnaise"

CHARCOAL GRILLED MIYAZAKI WAGYU\*  
Morel Mushrooms, Glazed Sweet Carrots,  
Green Asparagus and "Sauce Navarin"  
(100.00 supplement)

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SEAL COVE FARM'S "PEARL"  
Brooks Cherries, English Walnuts, Celery Branch  
and Aged Balsamic Vinegar

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"ASSORTMENT OF DESSERTS"  
Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED