# per se

## CHEF'S TASTING MENU

June 16, 2016

---

"OYSTERS AND PEARLS"
"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Sterling White Sturgeon Caviar*

ROYAL KALUGA CAVIAR*
Atlantic Fluke "Tartare," Persian Cucumbers,
Marinated Sunchokes and Hass Avocado
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Santa Rosa Plums, Greenmarket Asparagus,
Piedmont Hazelnuts and Black Truffle Vinaigrette

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Pearson Farm's Peaches, Roasted Ruby Beets and Hakurei Turnips
Served with Toasted Brioche
(30.00 supplement)

"CONFIT" FILLET OF MAINE HALIBUT
Razor Clams, "Ragoût" of Brentwood Corn, Summer Squash
and Pickled Holland Peppers

MILK POACHED DEER ISLE SEA SCALLOP*
Broccoli "Panade," Marcona Almonds and Meyer Lemon Jus

THOMAS FARM'S PIGEON "EN CRÉPINETTE"*
Arrowleaf Spinach "Crêpe," Moroccan Olives
and Compressed Black Cherries

HAND CUT "TAGLIATELLE"
"Parmigiano-Reggiano" and Shaved Australian Black Truffles
(125.00 supplement)

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*
English Peas, Sweet Carrots and "Gastrique Paloise"

CHARCOAL GRILLED MIYAZAKI WAGYU*
"Dégustation de Pommes de Terre,"
Pearl Onions and "Steak Sauce"
(100.00 supplement)

CONSIDER BARDWELL FARM'S "SLYBORO"
Frog Hollow Farm's Apricot "Linzer," Celery Branch Salad
and Espelette-Scented Crème Fraîche

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

PRIX FIXE 325.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness