

# per se

CHEF'S TASTING MENU

August 12, 2016

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"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Sterling White Sturgeon Caviar\*

ROYAL KALUGA CAVIAR\*

Santa Barbara Spot Prawn "Ceviche," Compressed Empire Apples  
and Horseradish Crème Fraîche  
(60.00 supplement)

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Cherry Tomatoes, Fairy Tale Eggplant,  
Persian Cucumbers and "Salsa Verde"

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Champagne Grape Relish, English Walnuts,  
Celery Hearts and Pink Peppercorn Yogurt  
Served with Toasted Brioche  
(30.00 supplement)

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"ROUELLE" OF DOVER SOLE

Pattypan Squash and "Sauce Gremolata"

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GLAZED BIG ISLAND ABALONE

"Pommes Ecrasées," Flowering Watercress  
and Ruby Beet Butter

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LIBERTY FARM'S PEKIN DUCK BREAST\*

Wild Maine Blueberries, Hakurei Turnips  
and Black Winter Truffle Jus

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RIB-EYE OF MARCHO FARMS' VEAL\*

Chanterelle Mushrooms, Summer Pole Beans,  
Sweet Carrots and "Sauce Blanquette"

CHARCOAL GRILLED MIYAZAKI WAGYU\*

"Barbajuan aux Blettes," Marble Potatoes,  
Salanova Lettuces and "Romesco"  
(100.00 supplement)

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MEADOW CREEK DAIRY'S "GRAYSON"

Black Pepper "Ficelle," Bell Peppers,  
Port Wine & Fig Membrillo

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED