

# per se

CHEF'S TASTING MENU

August 31, 2016

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"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*

"Ris de Veau," Toasted "Candele," Aged Parmesan  
and "Sauce Blanquette"  
(60.00 supplement)

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SALAD OF CITRUS BRAISED FENNEL

Marinated Radishes, Petite Lettuces, Meyer Lemon  
and Serrano Ham Vinaigrette

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pink Lady Apples, Hakurei Turnips, Candied Pecans  
and Kendall Farms' Crème Fraîche  
Served with Toasted Brioche  
(30.00 supplement)

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SAUTÉED FILLET OF MEDITERRANEAN TURBOT

"Pommes Purée," Cerignola Olive Relish  
and Noilly Prat Emulsion

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WILD SCOTTISH LANGOUSTINES

Cherry Tomatoes, Lima Beans, Flowering Basil  
and "Crème de Crustacés"

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"ROUELLE" OF LIBERTY FARM'S PEKIN DUCK\*

Black Mission Figs, Castelfranco Radicchio  
and Toasted English Walnuts

SALMON CREEK FARMS' PORK JOWL

Anson Mill's Polenta, Chanterelle Mushrooms  
and Hobbs Shore's Bacon Gastrique

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SADDLE OF ELYSIAN FIELDS FARM'S LAMB\*

Holland Eggplant "Lasagne," Red Veined Arugula,  
"Piperade" and Black Olive Jus

CHARCOAL GRILLED MIYAZAKI WAGYU\*

Koshihikari Rice, Broccolini Florettes, Kanzuri "Aïoli"  
and "Sauce Japonaise"  
(100.00 supplement)

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VULTO CREAMERY'S "HAMDEN"

Brown Butter "Pain Perdu," Poached Huckleberries,  
Piedmont Hazelnuts and Celery Branch

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED