

# per se

CHEF'S TASTING MENU

September 16, 2016

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"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*

Alaskan King Crab, "Spinach Gratin"  
and Applewood Smoked Bacon  
(60.00 supplement)

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"TARTELETTE" OF HAWAIIAN HEARTS OF PEACH PALM

per se Ricotta, Marinated Cherry Tomatoes,  
Cucamelons and Flowering Basil

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Norwich Meadows Farm's Beets, Poached Quince, Rolled Oat "Tuile"  
and Kendall Farms' Crème Fraîche  
Served with Toasted Brioche  
(30.00 supplement)

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CHARCOAL GRILLED GULF COAST COBIA

Glazed Fennel Bulb, Picholine Olive Tapenade  
and Spanish Saffron Emulsion

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HAWAIIAN ABALONE "POËLÉE"

Hen-of-the-Woods Mushrooms, Caramelized French Leeks  
and Sunchoke Cream

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DIAMOND H RANCH QUAIL

"Rillettes Farcies Sous La Peau"  
Ají Dulce Peppers, Hearts of Romaine Lettuce,  
Icicle Radishes and Sweet Corn Pudding

SOFFRITTO BRAISED HONEYCOMB TRIPE

"Ragoût" of Shelling Beans, Cocktail Artichokes,  
Aged Parmesan and Red Veined Arugula

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PRIME RIB OF ELYSIAN FIELDS FARM'S LAMB\*

"Chou-Fleur Rôti en Cocotte," Castelfranco Radicchio,  
Compressed Apples and Sicilian Pistachio Vinaigrette

SIRLOIN OF MIYAZAKI WAGYU\*

"Pommes Maxim," Chanterelle Mushroom Purée,  
Parisian Carrots and "Sauce Bordelaise"  
(100.00 supplement)

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SPRING BROOK FARM'S "ASHBROOK"

Black Mission Fig Pudding, Pearson Farm's Pecans  
and Celery Branch Salad

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED