

# per se

CHEF'S TASTING MENU

February 17, 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\*

Smoked Sturgeon "Anolini," Quail Egg,  
Celery Branch Salad and Parsley Shoots  
(60.00 supplement)

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CITRUS BRAISED FENNEL BULB

Aged Parmesan Bread Pudding, Meiwa Kumquats,  
Petite Basil, Gem Lettuces and Black Olive Purée

HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Rhubarb, French Leeks, Candied Pistachios  
and Bitter Chocolate Emulsion  
Served with Toasted Brioche  
(30.00 supplement)

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"CONFIT" FILLET OF ATLANTIC STRIPED BASS

Caraway "Panade," Crispy "Spätzle,"  
"Pommes Purée" and Ruby Beet Butter

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STONINGTON MAINE SEA SCALLOP "POËLÉE"

Hakurei Turnips, Sweet Carrots, Wild Onion Shoots  
and Flowering Watercress

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HONEY LACQUERED LIBERTY FARM'S PEKIN DUCK BREAST\*

Melted Belgian Endive, Cherry Belle Radishes, Glazed Mandarin  
and Hobbs Shore's Bacon Gastrique

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HERB ROASTED ELYSIAN FIELDS FARM'S LAMB\*

Cocktail Artichokes "en Picatta," Holland Eggplant,  
Red Veined Arugula, Garlic Chips and "Romesco"

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TWIG FARM'S "CRAWFORD"

"Jamón Ibérico de Bellota,"\* Bosc Pear Marmalade,  
English Walnuts and Aged Balsamic Vinegar

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"ASSORTMENT OF DESSERTS"

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PRIX FIXE 325.00

SERVICE INCLUDED