

# per se

## CHEF'S TASTING MENU

March 4, 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\*

Bone Marrow Custard, "Pain de Campagne" Melba  
and Pickled Forest Mushrooms  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Curry "Lavash," Sweet Carrots, Jingle Bell Peppers,  
Spiced Cashews and Preserved Ginger

### "TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Bartlett Pear "Consommé," Pearl Onions and Celery Branch Salad  
Served with Toasted Brioche  
(30.00 supplement)

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### SAUTÉED FILLET OF ATLANTIC BLACK BASS

Meiwa Kumquats, Fennel Bulb, Brown Butter "Mousseline"  
and Italian Caper Cream

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### BUTTER POACHED NOVA SCOTIA LOBSTER

Melted Savoy Cabbage, White Asparagus,  
Satsuma Mandarins and Ruby Beet Butter

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### CHARCOAL GRILLED KUROBUTA PORK JOWL

Compressed Radishes, Caramelized Green Garlic  
and English Pea Purée

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### RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB\*

Niçoise Olive "Pain Perdu," Wilted Arrowleaf Spinach,  
Globe Artichokes, Braised Pine Nuts and "Romesco"

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### "TOMME DE CHÈVRE AYDIUS"

Whole Grain Mustard "Linzer," Hakurei Turnips, Royal Blenheim Apricots  
and "Quatre Épices" Scented Crème Fraîche

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### "ASSORTMENT OF DESSERTS"

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PRIX FIXE 325.00

SERVICE INCLUDED