

# per se

## CHEF'S TASTING MENU

March 10, 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\*

Avocado "Croustillant," Petite Onions  
and Toasted Pistachios  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Oat "Tuile," Poached California Rhubarb,  
Celery Branch and Greek Yogurt

### SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pumpernickel "Lavash," Ruby Beets, Honeycrisp Apples,  
Cornichon Relish and Dijon Mustard  
Served with Toasted Brioche  
(30.00 supplement)

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### SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Roasted Cèpes, English Peas, Tokyo Turnips  
and "Vinaigrette Bordelaise"

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### CHARCOAL GRILLED PACIFIC ABALONE

Parsley "Capellini," Marinated White Asparagus,  
Caramelized Green Garlic and "Crème de Langoustines"

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### SALMON CREEK FARMS' PORK JOWL

Fork Crushed La Ratte Potatoes, French Breakfast Radishes,  
Frisée Lettuce and Red Wine Vinegar Jus

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### SADDLE OF ELYSIAN FIELDS FARM'S LAMB\*

Cauliflower Florettes, Plumped Sultanas,  
Fennel Tapenade and Sunflower Seed Purée

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### "TOMME DE CHÈVRE AYDIUS"

Black Pepper "Linzer," Bosc Pear Marmalade  
and Kendall Farms' Crème Fraîche

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### "ASSORTMENT OF DESSERTS"

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PRIX FIXE 325.00

SERVICE INCLUDED