

# per se

## CHEF'S TASTING MENU

April 30, 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\*

Persian Cucumbers, Forono Beets, Hass Avocado  
and Smoked Kendall Farms' Crème Fraîche  
(60.00 supplement)

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### HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"

Muscat Grapes, Marinated Fennel, Piedmont Hazelnuts  
and Black Truffle "Aigre Doux"

### SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Sequoia Cherries, Hakurei Turnips, Celery Branch Salad,  
Candied Pecans and Preserved Black Winter Truffle  
Served with Toasted Brioche  
(30.00 supplement)

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### "PAVÉ" OF ATLANTIC BLACK BASS

"Pommes Purée," French Breakfast Radishes,  
English Peas and "Sauce Laitue"

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### BUTTER POACHED NOVA SCOTIA LOBSTER

Green Asparagus, Morel Mushrooms, Wilted Ramps  
and "Consommé au Vin Jaune"

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### FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

per se Ricotta "Tortellini," Cocktail Artichokes,  
Haricots Verts and Meyer Lemon Jus

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### SNAKE RIVER FARMS' KUROBUTA PORK LOIN

Wrapped in Applewood Smoked Bacon  
Holland White Asparagus, Sicilian Pistachios,  
Red Watercress and Poached Blueberries

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### MEADOW CREEK DAIRY'S "MOUNTAINEER"

Honeycrisp Apple Marmalade, Toasted English Walnuts and Greek Yogurt

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### "ASSORTMENT OF DESSERTS"

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PRIX FIXE 325.00

SERVICE INCLUDED