

# per se

CHEF'S TASTING MENU

May 19, 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\*

Hen Egg Custard, Hobbs Shore's Bacon,  
Watercress "Potage" and Chive Blossoms  
(60.00 supplement)

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CHARCOAL GRILLED FENNEL BULB

Aged Parmesan, Jingle Bell Peppers, Toasted Pine Nuts,  
Meyer Lemon and "Romesco"

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Pickled Pearl Onions,  
Cornichon Relish and Burgundy Mustard  
Served with Toasted Brioche  
(30.00 supplement)

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"PAVÉ" OF MEDITERRANEAN TURBOT

Morel Mushrooms, Emerald Lettuce  
and "Crème de Champignons"

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BUTTER POACHED NOVA SCOTIA LOBSTER

Frog Hollow Farm's Apricots, Broccoli Florettes,  
Toasted Almonds and "Beurre Noisette"

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SALMON CREEK FARMS' PORK JOWL

"Pommes Duchesse," Green Asparagus,  
Brooks Cherries and "Sauce Périgourdine"

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

Charred Romano Beans, Moroccan Olives,  
Sicilian Pistachios and Garlic "Pudding"

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SEAL COVE FARM'S "PEARL"

Poppy Seed "Madeleine," Preserved Green Strawberries,  
Ruby Beet Purée and Piedmont Hazelnuts

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED