

# per se

## CHEF'S TASTING MENU

May 27, 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\*

"Pastrami" of Gulf Coast Cobia, "Pain de Campagne"  
and Ruby Beet Marmalade  
(60.00 supplement)

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### SALAD OF CITRUS MARINATED FENNEL BULB

Cherry Belle Radishes, Toasted Pine Nuts,  
Cerignola Olives and Arugula Pesto

### "GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Brooks Cherries and Sicilian Pistachios  
Served with Toasted Brioche  
(30.00 supplement)

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### SLOW COOKED FILLET OF MAINE HALIBUT

Persian Cucumbers, Hass Avocado,  
Meyer Lemon and Dill Pollen "Vierge"

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### BUTTER POACHED NOVA SCOTIA LOBSTER "TARTE"

Glazed English Peas, Romaine Lettuce, Australian Black Truffles  
and English Walnut Vinaigrette

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### SALMON CREEK FARMS' PORK JOWL

Crispy Polenta, Jingle Bell Peppers,  
Compressed Apricots and "Pimentón" Jus

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### CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*

"Ris de Veau," Morel Mushrooms,  
French Leeks and Arrowleaf Spinach

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### SEAL COVE FARM'S "PEARL"

Medjool Date "Pudding," Belgian Endive and Celery Branch

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### "ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness