

# per se

## CHEF'S TASTING MENU

June 12, 2016

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### "OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Sterling White Sturgeon Caviar\*

### ROYAL KALUGA CAVIAR\*

Smoked Salmon "en Gelée," Kendall Farms' Crème Fraîche,  
Roasted Ruby Beets and Pumpernickel "Blinis"  
(60.00 supplement)

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### SALAD OF YUKON GOLD POTATOES

Squire Hill Farm's Hen Egg Purée, Petite Radishes,  
Persian Cucumbers and "Bagna Càuda"

### SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Consommé de Fruits Rouges," Pickled Pearl Onions  
and Toasted Piedmont Hazelnuts  
Served with Toasted Brioche  
(30.00 supplement)

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### SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Citrus Braised Fennel Bulb, Fresno Chilis,  
Agretti and Saffron Emulsion

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### BUTTER POACHED NOVA SCOTIA LOBSTER

Compressed Black Cherries, Brentwood Corn, Hakurei Turnips  
and Aged Balsamic Vinegar Jus

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### SALMON CREEK FARMS' PORK JOWL

English Pea "Tortello," Sweet Carrots and Pea Tendrils

### HAND CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Australian Black Truffles  
(125.00 supplement)

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### SADDLE OF MARCHO FARMS' VEAL\*

Melted Holland Leeks, Celery Branch Salad,  
Nectarine Purée and Walnut Vinaigrette

### CHARCOAL GRILLED MIYAZAKI WAGYU\*

"Pommes Rissolées," Creamed Broccoli Rabe,  
Cipollini Onions and Blue Apron Ale  
(100.00 supplement)

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### CONSIDER BARDWELL FARM'S "SLYBORO"

Globe Artichoke "Tapenade," Jingle Bell Peppers,  
Niçoise Olives and Espelette Scented Lavash

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### "ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED