

# per se

## CHEF'S TASTING MENU

June 22, 2016

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Bluefin Tuna "Tartare," Persian Lime "Bavarois,"  
Granny Smith Apples and Crispy Sunchokes  
(60.00 supplement)

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### "SALADE D'ARTICHAUTS FARCIS"

Aged Parmesan, Gold Bar Squash,  
Cerignola Olives and Arugula Leaves

### SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Santa Rosa Plums, Greenmarket Snow Peas, Spiced Cashews,  
Petite Radishes and Ginger Crème Fraîche  
Served with Toasted Brioche  
(30.00 supplement)

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### "CONFIT" FILLET OF MAINE HALIBUT

Hobbs Shore's Bacon "Mousseline," Brentwood Corn,  
Celery Branch and Chowder Sauce

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### DEER ISLE MAINE SEA SCALLOP "POÊLÉE"\*

Compressed Bing Cherries, Caramelized Endive,  
Turnip Cream and Balsamic Jus

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### THOMAS FARM'S PIGEON\*

Roasted Ruby Beets, Royal Blenheim Apricots,  
Marcona Almonds and "Sauce Périgourdine"

### HAND CUT "TAGLIATELLE"

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

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

"Pommes Rissolées," Morel Mushrooms, "Soubise,"  
Hearts of Romaine Lettuce and "Bordelaise"

### CHARCOAL GRILLED MIYAZAKI WAGYU\*

"Ris de Veau" Raviolo, Green Asparagus, Torpedo Shallots,  
Arrowleaf Spinach Purée and "Sauce Raifort"  
(100.00 supplement)

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### CONSIDER BARDWELL FARM'S "SLYBORO"

Griddled Corn Cake, Frog Hollow Farm's Peach Purée,  
Fresno Chilis and French Laundry Honey

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### "ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED