

# per se

## CHEF'S TASTING MENU

July 12, 2016

---

### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Peekytoe Crab "Fondue," Caramelized Sunchoke Custard  
and Fines Herbes Salad  
(60.00 supplement)

---

### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Norwich Meadows Farm's Sweet Carrots, Sugar Snap Peas,  
Spiced Cashews and English Pea Purée

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

Oat "Tuile," Pearson Farm's Pecans, Celery Branch,  
Hemskirke Apricots and Buttermilk Emulsion  
Served with Toasted Brioche  
(30.00 supplement)

---

### MEDITERRANEAN LUBINA "EN ÉCAILLES DE POMMES DE TERRE"

Wilted Arrowleaf Spinach, Scarlet Turnips  
and Saffron-Vanilla Sauce

---

### BUTTER POACHED NOVA SCOTIA LOBSTER

Brioche "Melba," Persian Cucumbers, Petite Lettuces,  
San Marzano Tomato Marmalade and Caper "Aioli"

---

### LIBERTY FARM'S PEKIN DUCK "RÔTI À LA BROCHE"\*

Andy's Orchard's Pluots, Piedmont Hazelnuts,  
Fava Beans and Elysium Jus

### HAND CUT "TAGLIATELLE"

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

---

### TENDERLOIN OF MARCHO FARMS' NATURE FED VEAL\*

Wrapped in Swiss Chard  
Brentwood Corn, "Ragoût" of Forest Mushrooms  
and "Salpicon de Veau"

### CHARCOAL GRILLED MIYAZAKI WAGYU\*

Crispy Bone Marrow, Purplette Onions, Broccoli Purée,  
Melted Holland Leeks and "Sauce Bordelaise"  
(100.00 supplement)

---

### MEADOW CREEK DAIRY'S "GRAYSON"

Marinated Pole Beans, Pickled Fairy Tale Eggplant,  
"Caponata" and Serrano Ham Vinaigrette

---

### "ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

---

PRIX FIXE 325.00

SERVICE INCLUDED