

# per se

## CHEF'S TASTING MENU

June 10, 2017

---

### "OYSTERS AND PEARLS"

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

### IMPERIAL OSSETRA CAVIAR\*

Nova Scotia Lobster "Glaçage," Pickled Pearl Onions,  
and Chive Blossoms  
(60.00 supplement)

---

### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Easter Egg Radishes, Snow Peas, Meyer Lemon,  
and Hass Avocado Purée

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Marinated Fennel, Compressed Plums,  
Treviso, and Toasted Almond Butter  
(30.00 supplement)

---

### "PAVÉ" OF SCOTTISH SEA TROUT\*

Ruby Beets, Persian Cucumbers, Burgundy Mustard,  
and Kendall Farms Crème Fraîche

---

### PAN-ROASTED SOFTSHELL CRAB

Sungold Tomatoes, Spring Garlic Chips,  
Frisée Lettuce, and "Gribiche"

---

### "BREAD AND BUTTER"

Hobbs Shore's Bacon-Onion Brioche and Diane St. Clair's Animal Farm Butter

---

### SALMON CREEK FARMS PORK JOWL

Petite Lettuces, Pearson Farm Pecans,  
"Soubise," and Blackstrap Molasses

### HAND CUT "TAGLIATELLE"

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

---

### HERB-ROASTED ELYSIAN FIELDS FARM LAMB\*

Cocktail Artichokes, Squash Blossom "Pesto,"  
Piperade, and "Olio Verde"

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Pommes Maxim's," Wilted Arrowleaf Spinach,  
Oregon Cèpes, and "Steak Sauce"  
(100.00 supplement)

---

### "GOUGÈRE"

Jean Perrin's "Raclette de Scey"

---

### "ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

---

PRIX FIXE 325.00

SERVICE INCLUDED