

# per se

## CHEF'S TASTING MENU

April 14, 2012

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### "OYSTERS AND PEARLS"

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

### TSAR IMPERIAL OSETRA CAVIAR

Kampachi "Tartare," Santa Barbara Sea Urchin, Crispy Rice,  
Persian Cucumbers, Herb Salad and Ginger Yogurt  
(75.00 supplement)

### HEARTS OF PEACH PALM "BAVAROIS"

Meiwa Kumquat "Gelée," Jingle Bell Peppers, Fennel Bulb,  
Sylvestra Arugula and Basil Seed "Aigre-Doux"

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

Green Tomato "Relish," Tokyo Turnips, Cipollini Onion Shoots, Young Almonds and Nasturtiums  
(40.00 supplement)

### CHARCOAL-GRILLED SPANISH MACKEREL

Globe Artichokes, Green Garlic, Broccoli Buds and Pine Nut-Sherry Vinegar "Gastrique"

### "PAVÉ" OF SCOTTISH LANGOUSTINES

Melted Leeks, Trumpet Royale Mushroom,  
Red Beet Emulsion and Horseradish-Oyster "Nuage"

### BUTTER POACHED BLUE LOBSTER

New Crop Potatoes, Black Trumpet Mushroom "Emincée,"  
White Asparagus and Black Winter Truffle "Beurre Blanc"  
(50.00 supplement)

### FOUR STORY HILL FARM'S RABBIT

Wrapped in Applewood Smoked Bacon  
Haricots Verts, Cauliflower "Florettes," Pearl Onions,  
Parsley Shoots and "Sauce Gribiche"

### SADDLE OF ELYSIAN FIELDS FARM'S LAMB

Sunchokes, Pickled Ramps, Medjool Date "Marbles,"  
Garden Mâche and "Sauce Dijonnaise"

### DRY-AGED AMERICAN WAGYU

Crispy Asparagus, Cherry Belle Radishes, Potato "Fondante,"  
Upland Cress and Béarnaise Reduction  
(100.00 supplement)

### "CHÈVRE D'ARGENTAL"

Armando Manni Olive Oil "Jam," Bartlett Pear,  
Belgian Endive, Sorrel and Walnut Tuile

### "RASPBERRY AND OATS"

"Granité de Crème de Cassis," Toasted Oat Crumble,  
Raspberry Soda and Greek Yogurt Sherbet

### "POPCORN-COLA"

Macerated Sundried Raisins, Cola Syrup,  
Chocolate "Biscuit" and Buttered Popcorn Sherbet

### "PAMPLEMOUSSE BLANC"

Vanilla "Génoise," Grapefruit "Bavarois,"  
Fennel Bulb "Relish" and Olio Verde Sorbet

### "MIGNARDISES"

PRIX FIXE 295.00

SERVICE INCLUDED

TEN COLUMBUS CIRCLE, NEW YORK, NEW YORK 10019