

# per se

CHEF'S TASTING MENU

October 23, 2015

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"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Cauliflower "Panna Cotta," Oyster Glaze,  
Bagel "Tuile" and Snipped Chives  
(75.00 supplement)

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SALAD OF SLOW ROASTED CARROTS

Hass Avocado "Bavarois," Hawaiian Hearts of Peach Palm, Belgian Endive,  
Persian Cucumbers and Sicilian Pistachios

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Sage "Croustillant," Butternut Squash, Spiced Prunes,  
Chestnuts and Maple Crème Fraîche  
Served with Toasted Brioche  
(40.00 supplement)

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"PAVÉ" OF ATLANTIC STRIPED BASS

Caramelized Sunchokes, Thompson Grapes, Toasted Almonds  
and Brown Butter Emulsion

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NOVA SCOTIA LOBSTER "TARTE"

Aged Parmesan, Niçoise Olives, Romaine Lettuce,  
Tomato Marmalade and "Caesar Dressing"

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WOLFE RANCH BOBWHITE QUAIL

Wrapped in Applewood Smoked Bacon  
Red Radishes, Piedmont Hazelnuts, Black Truffle  
and Celeriac "Remoulade"

"CARNAROLI RISOTTO BIOLOGICO"

Shaved White Truffles from Alba, Parmesan "Mousseline"  
and "Beurre Noisette"  
(175.00 supplement)

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SNAKE RIVER FARMS' "CALOTTE DE BŒUF"

"Ris de Veau," Black Trumpet Mushrooms, Arrowleaf Spinach,  
Salsify Root and "Sauce Bordelaise"

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VON TRAPP BROTHERS' "OMA"

Parsnip "Pudding," Pearson Farm's Pecans,  
Oregon Huckleberries, Lucky Sorrel and Ale Gastrique

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"ASSORTMENT OF DESSERTS"

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310.00

SERVICE INCLUDED