

# per se

## CHEF'S TASTING MENU

November 1, 2015

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### "OYSTERS AND PEARLS"

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

### NOVA SCOTIA LOBSTER "COCKTAIL"

Tsar Imperial Ossetra Caviar  
Squid Ink "Croûtons," "Consommé d'Homard en Gelée,"  
Horseradish and Hass Avocado Purée  
(75.00 supplement)

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### SALAD OF YOUNG GOLDEN CAULIFLOWER

"Panisse," Matsutake Mushrooms, Red Veined Arugula  
and California Yuzu Dressing

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Caraway "Streusel," Concord Grape Glaze,  
Hakurei Turnips and Celery Branch "Ribbons"  
Served with Toasted Brioche  
(40.00 supplement)

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### "ROUELLE" OF DOVER SOLE

Crosnes, Sweet Carrots, Wild Watercress and "Sauce Bordelaise"

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### MAINE SEA SCALLOP "BOUDIN"

Black Trumpet Mushroom "Panade," Chestnuts,  
Kale and Roasted Pumpkin "Glaçage"

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### LANCASTER FARM'S AMISH CHICKEN

Parsnip "Anolini," Marinated Red Cabbage,  
Brussels Sprouts and "Sauce Périgourdine"

### "CARNAROLI RISOTTO BIOLOGICO"

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

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### RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Crispy Radishes, Swiss Chard Leaves and "Anchoïade"

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### CONSIDER BARDWELL FARM'S "DORSET"

French Prune "Pudding," Honeycrisp Apples  
and Burgundy Mustard

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### "ASSORTMENT OF DESSERTS"

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PRIX FIXE 310.00

SERVICE INCLUDED