

# per se

CHEF'S TASTING MENU

November 9, 2015

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"OYSTERS AND PEARLS"

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

OYSTER "POT PIE"

Tsar Imperial Ossetra Caviar  
Buttermilk "Biscuit," Wilted Arrowleaf Spinach and Celery Branch Salad  
(75.00 supplement)

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SALAD OF YOUNG KALE

"Demi-Sec" Satsuma Mandarins, Chestnut "Croûtons,"  
Cocktail Artichokes and Black Truffle Crème Fraîche

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Parsnip "Chips," Ruby Red Grapefruit, Sicilian Pistachios,  
Belgian Endive and White Gold Honey  
Served with Toasted Brioche  
(40.00 supplement)

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"CONFIT" FILLET OF ATLANTIC HALIBUT

Garnet Yam "Panade," Heirloom Radishes,  
Salsify Root and Pumpkin Seed "Pesto"

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CHARCOAL GRILLED NOVA SCOTIA LOBSTER

Slow Roasted Cabbage, Honeycrisp Apples,  
English Walnuts and Sweet Carrot Purée

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FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

Toasted Pine Nut "Crumble," Jingle Bell Peppers,  
"Salsa Verde" and Burnt Meyer Lemon Jus

"CARNAROLI RISOTTO BIOLOGICO"

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

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ELYSIAN FIELDS FARM'S LAMB SADDLE

Swiss Chard "Ravioli," Chanterelle Mushrooms and Sunchoke "Rösti"

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CONSIDER BARDWELL FARM'S "DORSET"

Brown Butter "Shortbread," Cranberry Chutney  
and Fennel Relish

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"ASSORTMENT OF DESSERTS"

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PRIX FIXE 310.00

SERVICE INCLUDED