

# per se

CHEF'S TASTING MENU

November 13, 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

Santa Barbara Sea Urchin, Hawaiian Hearts of Peach Palm "Tempura,"  
Toasted Nori "Blini" and Hass Avocado Purée  
(75.00 supplement)

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WARM CUSTARD OF BUTTERNUT SQUASH

Hadley Orchard's Medjool Dates, Rainbow Swiss Chard,  
Hakurei Turnips and Black Winter Truffle Crème Fraîche

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Concord Grapes, Salsify Root, Chestnut "Confit"  
and Compressed Belgian Endive  
Served with Toasted Brioche  
(40.00 supplement)

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"SAUTÉED" FILLET OF MEDITERRANEAN LUBINA

Yukon Gold Potato "Fondant," Pickled Pearl Onions,  
Frisée Lettuce and "Sauce Gribiche"

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BUTTER POACHED NOVA SCOTIA LOBSTER

Roasted Sunchokes, Radicchio Treviso, Piedmont Hazelnuts,  
Red Ribbon Sorrel and Honeycrisp Apple Butter

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WOLFE RANCH BOBWHITE QUAIL

Cracked Farro, Matsutake Mushrooms, Heirloom Radishes,  
Crispy Kale and Red Wine Reduction

"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

Garnet Yam "Dauphine," Honey Poached Cranberries,  
Brussels Sprouts and Burnt Lemon Jus

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"TÊTE DE MOINE"

"Gratin de Chou-Fleur," Hachiya Persimmon,  
English Walnuts and Celery Salad

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"ASSORTMENT OF DESSERTS"

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PRIX FIXE 310.00

SERVICE INCLUDED