

# per se

CHEF'S TASTING MENU

November 22, 2015

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"OYSTERS AND PEARLS"

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

"QUICHE LORRAINE"

Tsar Imperial Ossetra Caviar  
New Zealand Spinach, Pickled Red Onions and Frisée Lettuce  
(75.00 supplement)

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SALAD OF "CONFIT" BUTTERNUT SQUASH  
Spiced Pearson Farm's Pecans, Hakurei Turnips,  
Roasted Brussels Sprouts and Honeycrisp Apple Butter

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Parsnip "Chips," Chestnut "Confit," Celery Branch  
and Black Winter Truffle Purée  
Served with Toasted Brioche  
(40.00 supplement)

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"PAVÉ" OF ATLANTIC HALIBUT

Braised Tuscan Kale, Jingle Bell Peppers, Toasted Pine Nuts  
and Meyer Lemon

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NOVA SCOTIA LOBSTER MITTS "EN PICATTA"

Caramelized Sunchokes, Petite Fennel, Niçoise Olives and "Billi Bi"

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WOLFE RANCH BOBWHITE QUAIL

Wrapped in Applewood Smoked Bacon  
"Pommes Rissolées," Crispy Shallots, Heirloom Radishes  
and "Gastrique Béarnaise"

"CARNAROLI RISOTTO BIOLOGICO"

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

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SNAKE RIVER FARMS' "CALOTTE DE BŒUF GRILLÉ"

Chanterelle Mushrooms, Cocktail Artichokes, French Leeks,  
Hearts of Romaine Lettuce and "Olio Verde"

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CONSIDER BARDWELL FARM'S "DORSET"

Sweet Carrot "Crêpe," Hadley Orchard's Medjool Dates and Virginia Peanuts

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"ASSORTMENT OF DESSERTS"

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PRIX FIXE 310.00

SERVICE INCLUDED