

# per se

CHEF'S TASTING MENU

November 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  
Squid Ink "Tempura," Calamondin Orange,  
English Cucumber and Hass Avocado  
(75.00 supplement)

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

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Compressed Radishes, Candied Grapefruit,  
Toasted Pistachios and Ruby Beet "Pudding"  
Served with Toasted Brioche  
(40.00 supplement)

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"PAVÉ" OF ATLANTIC STRIPED BASS  
Glazed Carrots, Wilted Arrowleaf Spinach,  
French Leeks and "Soubise"

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BUTTER POACHED NOVA SCOTIA LOBSTER  
Picatta Battered Artichokes, Jingle Bell Peppers,  
Petite Fennel, Parsley Shoots and "Billi Bi"

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WOLFE RANCH BOBWHITE QUAIL  
Garnet Yam, Pickled Celery Branch,  
English Walnuts and "Sauce Périgourdine"

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HERB ROASTED ELYSIAN FIELDS FARM'S LAMB  
"Pommes Rissolées," Cerignola Olives, Meyer Lemon,  
Castelfranco and "Anchoiade"

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"MRS. QUICKE'S CHEDDAR"  
"Gratin de Champignons," Crispy Shallots  
and Frisée Lettuce

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"ASSORTMENT OF DESSERTS"

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PRIX FIXE 310.00  
SERVICE INCLUDED