

# per se

CHEF'S TASTING MENU

November 25, 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

Pumpnickel "Blini," Melted King Richard Leeks, Ruby Beet Butter,  
Crispy Sunchokes and Horseradish Crème Fraîche  
(75.00 supplement)

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"ROULADE" OF BELGIAN ENDIVE

Hawaiian Hearts of Peach Palm, Hadley Orchard's Medjool Dates,  
Marcona Almonds and Madras Curry "Aigre-Doux"

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Pearl Onions, Preserved Black Winter Truffle,  
Garden Tarragon and Sour Cherry "Gelée"  
Served with Toasted Brioche  
(40.00 supplement)

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"SAUTÉED" FILLET OF MEDITERRANEAN TURBOT

Black Trumpet Mushrooms, Glazed Sweet Carrots,  
Tokyo Turnips and "Albufera Sauce"

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CHARCOAL GRILLED GEORGES BANK SEA SCALLOP

Parsley "Panade," Hearts of Romaine Lettuce,  
Smoked Salsify Root and "Gribiche"

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WOLFE RANCH BOBWHITE QUAIL

Wrapped in Applewood Smoked Bacon  
"Pommes Purée," Savoy Cabbage "Rösti," Castelfranco Radicchio  
and Blue Apron Ale Gastrique

"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

Jingle Bell Peppers, Cocktail Artichokes, "Romescos,"  
Braised Fennel Bulb and Moroccan Olive Jus

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"TÊTE DE MOINE"

English Walnut "Pain Perdu," Petite Radishes, Frisée Lettuce  
and Honeycrisp Apple Marmalade

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"ASSORTMENT OF DESSERTS"

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PRIX FIXE 310.00

SERVICE INCLUDED