

# per se

CHEF'S TASTING MENU

December 28, 2015

---

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Fingerling Potato Salad, Pickled Pearl Onion Petals,  
Hearts of Romaine Lettuce and Hen Egg Purée  
(75.00 supplement)

---

SALAD OF ROASTED HEIRLOOM BEETS

Ruby Red Grapefruit, King Richard Leeks, Celery Branch  
and Black Winter Truffle Vinaigrette

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Buckwheat "Crêpe," Honeycrisp Apple "Mille-Feuille," Radicchio Treviso,  
Pearson Farm's Pecans and Cherry Balsamic Vinegar  
Served with Toasted Brioche  
(40.00 supplement)

---

"PAVÉ" OF ATLANTIC HALIBUT

Littleneck Clam "Panade," Marinated Bell Peppers,  
Fennel Tapenade and "Billi Bi"

---

BUTTER POACHED NOVA SCOTIA LOBSTER

Butternut Squash "Porridge," Crispy Brussels Sprouts,  
Pumpkin Seeds and Swiss Chard Stems

---

RED WINE BRAISED FOUR STORY HILL FARM'S "POULARDE"

"Lentilles du Puy," King Trumpet Mushrooms,  
Glazed Turnips and Sweet Carrots

"CARNAROLI RISOTTO BIOLOGICO"

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

---

CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"

Sunchoke "Rösti," Wilted Arrowleaf Spinach,  
Salsify Root and "Steak Sauce"

---

"CAMEMBERT LE POMMIER"

Sour Cherry "Pudding," Piedmont Hazelnuts, Cauliflower Cream  
and Pedro Ximénez Emulsion

---

"ASSORTMENT OF DESSERTS"

---

PRIX FIXE 310.00

SERVICE INCLUDED