

# per se

## CHEF'S TASTING MENU

January 15, 2016

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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," Celery Root "Remoulade,"  
Ruby Beets and Kendall Farms' Crème Fraîche  
(60.00 supplement)

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### SALAD OF ROASTED FENNEL BULB

Hadley Orchard's Medjool Date "Meringue," Persian Cucumbers,  
Meiwa Kumquats, Pea Tendrils and Ginger "Aigre-Doux"

### SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat "Tuile," Cara Cara Orange "Suprêmes,"  
Hakurei Turnips and Pistachio "Coulis"  
Served with Toasted Brioche  
(30.00 supplement)

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### "FILET DE TURBOT AUX ÉCAILLES D'AMANDE"

Fork Crushed Sunchokes, Heirloom Radishes, Broccoli Purée  
and Meyer Lemon "Beurre Blanc"

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### BUTTER POACHED NOVA SCOTIA LOBSTER

Sweet Carrot "Fondant," Cocktail Artichokes, Pearl Onion Petals  
and "Barigoule Mousseline"

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### LIBERTY FARM'S PEKIN DUCK BREAST

Caraway "Tempura," Honeycrisp Apples, Garnet Yam Purée  
and "Thousand Island Gastrique"

### HAND CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles from Provence  
(125.00 supplement)

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### ELYSIAN FIELDS FARM'S LAMB

Red Pepper "Pain Perdu," Hen-of-the-Woods Mushrooms,  
Braised Pine Nuts, Cerignola Olives and "Chimichurri"

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### SPRING BROOK FARM'S "ASHBROOK"

Serrano Ham, Yukon Gold Potato "Mille-Feuille," Burgundy Mustard  
and San Marzano Tomato Marmalade

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### "ASSORTMENT OF DESSERTS"

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PRIX FIXE 325.00

SERVICE INCLUDED