

# per se

## CHEF'S TASTING MENU

January 19, 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

Montana Lake Trout "Rillettes," English Cucumbers,  
Pickled Coin Onions and Brioche "Melba"  
(60.00 supplement)

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### SALAD OF COCKTAIL ARTICHOKEs

Jingle Bell Peppers, Heirloom Radishes,  
Arugula Leaves and Niçoise Olive Oil

### SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat "Tuile," Roasted Ruby Beets, Candied Hazelnuts  
and Black Winter Truffle Purée  
Served with Toasted Brioche  
(30.00 supplement)

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### "CONFIT" FILLET OF ATLANTIC STRIPED BASS

Littleneck Clam "Panade," Celery Branch Ribbons  
and "Chowder Sauce"

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### BUTTER POACHED NOVA SCOTIA LOBSTER

Parmesan "Crisp," Romaine Lettuce "Paquet," Marinated Fennel Bulb  
and Greek Bottarga Emulsion

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### CHARCOAL GRILLED SALMON CREEK FARMS' PORK BELLY

Red Quinoa, Sweet Carrots, Satsuma Mandarin "Demi-Sec,"  
Plumped Sultanas and Szechuan Peppercorn Jus

### HAND CUT "TAGLIATELLE"

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

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### RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Russet Potato "Gnocchi," Hen-of-the-Woods Mushrooms,  
Meyer Lemon and Tuscan Kale

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### CAVE AGED "COMTÉ"

Caramelized Onion "Linzer," Tokyo Turnips,  
Michigan Sour Cherries and "Soubise"

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### "ASSORTMENT OF DESSERTS"

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PRIX FIXE 325.00

SERVICE INCLUDED