

# per se

CHEF'S TASTING MENU

January 20, 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

Yukon Gold Potato "Blini," Compressed Scallions  
and Kendall Farms' Crème Fraîche  
(60.00 supplement)

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GLOBE ARTICHOKE SALAD

Niçoise Olives, Jingle Bell Peppers, Coin Onions,  
Caramelized Fennel and "Romesco"

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat "Croustillant," "Pruneaux à l'Armagnac,"  
Petite Turnips and Roasted Sunchokes  
Served with Toasted Brioche  
(30.00 supplement)

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HERB ROASTED TURBOT

Littleneck Clams, Hand Cut "Capellini,"  
Oyster Crackers and "Chowder Sauce"

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BUTTER POACHED NOVA SCOTIA LOBSTER

"Pommes Maxim," Celery Root "Remoulade," Chestnuts  
and Black Winter Truffle "Beurre Blanc"

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SALMON CREEK FARMS' PORK BELLY

"Lentilles du Puy," Pickled Pearl Onions, Frisée Lettuce  
and Applewood Smoked Bacon Vinaigrette

"CARNAROLI RISOTTO BIOLOGICO"

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

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RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

"Merguez," Braised Swiss Chard, Heirloom Cauliflower  
and Charred Eggplant Purée

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TWIG FARM'S "CRAWFORD"

Honeycrisp Apple "Marmalade," Candied English Walnuts,  
Mâche and Aged Balsamic Vinegar

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"ASSORTMENT OF DESSERTS"

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PRIX FIXE 325.00

SERVICE INCLUDED