

# per se

CHEF'S TASTING MENU

January 24, 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  
Lobster "Barquette" & Applewood Smoked Bacon  
(60.00 supplement)

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"CAESAR SALAD"

Tempura of White Anchovy Fillet, Romaine Lettuce "Paquet,"  
Aged Parmesan Cheese and Country Bread Croutons

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat "Tuile," Sour Cherries, French Leeks  
and Black Winter Truffle Purée  
Served with Toasted Brioche  
(30.00 supplement)

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MONTANA LAKE TROUT "CONFIT AU BEURRE FUMÉ"

"Gribiche Purée," Caramelized Cocktail Artichokes,  
Pearl Onion Petals and Italian Caper Cream

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HERB ROASTED STONINGTON MAINE SEA SCALLOP

Curry Scented Jasmine Rice, Toasted Cashews,  
Plumped Sultanas and Jingle Bell Peppers

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[6] THOMAS FARM'S PIGEON "EN CRÉPINETTE" →

LIBERTY FARM'S PEKIN DUCK BREAST  
Kale Sprouts, Honeycrisp Apples and Pecan Vinaigrette

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MILLBROOK FARM'S VENISON "EN CROÛTE"

Black Trumpet Mushroom "Duxelles," Glazed Rutabaga,  
New Zealand Spinach and Port Wine-Shallot Jus

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TWIG FARM'S "CRAWFORD"

Tellicherry Pepper "Linzer," Slow Baked Young Beets, Watercress  
and Aged Balsamic Vinegar

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"ASSORTMENT OF DESSERTS"

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PRIX FIXE 325.00

SERVICE INCLUDED