

# per se

CHEF'S TASTING MENU

January 25, 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

Pumpernickel "Croûton," Horseradish "Panna Cotta,"  
Persian Cucumber and Lucky Sorrel  
(60.00 supplement)

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SALAD OF CARAMELIZED BELGIAN ENDIVE

Cara Cara Orange "Suprêmes," Roasted Heirloom Beets,  
Meiwa Kumquats and Pea Tendrils

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Espelette Scented Cashews, Hakurei Turnips  
and Honeycrisp Apple Marmalade  
Served with Toasted Brioche  
(30.00 supplement)

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OLIVE OIL POACHED ATLANTIC HALIBUT

French Breakfast Radishes, Chestnut "Lamelles," Celery Branch,  
Watercress and "Consommé de Truite Fumée"

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BUTTER POACHED NOVA SCOTIA LOBSTER

Garden Basil "Anolini," Brioche "Melba," Pickled Fennel Bulb,  
Cocktail Artichokes and Saffron Emulsion

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LIBERTY FARM'S PEKIN DUCK BREAST

Glazed Parsnips, Grilled Radicchio, Piedmont Hazelnuts  
and Fig-Chocolate Sauce

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MILLBROOK FARM'S VENISON "EN CROÛTE"

Black Trumpet Mushroom "Duxelles," Caramelized French Leeks  
and "Sauce Charcutière"

HERB ROASTED MARCHO FARMS' VEAL CHOP

"Ris de Veau," Hen-of-the-Woods Mushrooms, "Pain de Campagne,"  
Charred Jingle Bell Peppers, Romaine Lettuce and "Gremolata"  
(serves 2)

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SPRING BROOK FARM'S "ASHBROOK"

Serrano Ham, "Pommes Purée," Sweet Carrots  
and Burgundy Mustard

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"ASSORTMENT OF DESSERTS"

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PRIX FIXE 325.00

SERVICE INCLUDED