

# per se

CHEF'S TASTING MENU

October 8, 2016

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"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Sterling White Sturgeon Caviar\*

ROYAL KALUGA CAVIAR\*

Smoked Sablefish, Horseradish "Croustillant,"  
Hen Egg "Crêpe" and Persian Cucumbers  
(60.00 supplement)

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SALAD OF CITRUS BRAISED FENNEL BULB  
Hawaiian Hearts of Peach Palm, Piedmont Hazelnuts  
and Marinated Kadota Figs

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Chestnut "Confit," Hakurei Turnips, Crispy Parsnips  
and Spiced Greek Yogurt  
Served with Toasted Brioche  
(30.00 supplement)

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SCOTTISH SEA TROUT\*

Watermelon Radishes, Roasted Gem Lettuce,  
Cherry Tomatoes and Hass Avocado Purée

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BUTTER POACHED NOVA SCOTIA LOBSTER

Goldrush Apples, Glazed Sunchokes  
and Castelfranco Radicchio

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LANCASTER HERITAGE AMISH HEN

Butternut Squash, Brussels Sprouts  
and Pumpkin Seed Vinaigrette

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SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*

Sweet Cabbage "Pierogi," Chanterelle Mushrooms,  
Greenmarket Peppers and "Sauce Pimentón"

SIRLOIN OF MIYAZAKI WAGYU\*

"Pommes Rissolées," Creamed Broccoli Rabe,  
Cipollini Onions and "Sauce Périgourdine"  
(100.00 supplement)

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CAVE AGED "COMTÉ"

English Walnut "Melba," Flowering Quince,  
Arugula Leaves and Vin Jaune "Gelée"

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED