

# per se

CHEF'S TASTING MENU

October 27, 2016

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"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*

Atlantic Fluke "Tartare," Persian Cucumbers  
and Hass Avocado Mousse  
(60.00 supplement)

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ROASTED OREGON CÈPE "POTAGE"

Griddled Cornbread, Cherry Belle Radishes  
and Marinated Pole Beans

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Sicilian Pistachios, Honey Poached Cranberries  
and Black Truffle Crème Fraîche  
Served with Toasted Brioche  
(30.00 supplement)

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SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Melted Cabbage, Toasted Almonds  
and Cauliflower Cream

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PACIFIC ABALONE "POÊLÉE"

Brussels Sprouts, Crispy Salsify Root  
and Caramelized Apple Butter

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DIAMOND H RANCH QUAIL BREAST

"Pommes Purée," Spiced Prunes  
and Celery Branch Salad

HAND CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Castelmagno"  
and "Beurre Noisette"  
(175.00 supplement)

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ELYSIAN FIELDS FARM'S LAMB\*

Chestnut "Tortellini," Cipollini Onions,  
Ruby Beet Purée and "Sauce Périgourdine"

CHARCOAL GRILLED MIYAZAKI WAGYU\*

Cocktail Artichokes, Glazed Sweet Carrots,  
Wilted Arrowleaf Spinach and Port Wine- Shallot Jus  
(100.00 supplement)

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CALKINS CREAMERY'S "NOBLE ROAD"

Fennel Bulb Tapenade, Concord Grapes  
and Burgundy Mustard

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED