

# per se

CHEF'S TASTING MENU

October 28, 2016

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"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*

Scottish Langoustine "Carpaccio," Mountain Rose Apples  
and Horseradish Crème Fraîche  
(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, Honey Poached Cranberries,  
Sicilian Pistachios and Black Winter Truffle  
Served with Toasted Brioche  
(30.00 supplement)

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"CONFIT" FILLET OF SEA TROUT\*

Ruby Beets, White Grapefruit  
and Hass Avocado Mousse

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PACIFIC ABALONE "POÊLÉE"

Matsutake Mushrooms, Watercress Purée  
and Sweet Carrot Emulsion

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DIAMOND H RANCH QUAIL BREAST

Chestnut "Tortellini," Wilted Arrowleaf Spinach,  
"Soubise" and "Sauce Périgourdine"

HAND CUT "TAGLIATELLE"

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

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PRIME RIB OF ELYSIAN FIELDS FARM'S LAMB\*

Crispy Salsify Root, Brussels Sprouts, Compressed Chicories  
and Pumpkin Seed Vinaigrette

CHARCOAL GRILLED MIYAZAKI WAGYU\*

"Pommes Rissolées," Caramelized Gem Lettuces  
and Romesco Sauce  
(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