

# per se

## CHEF'S TASTING MENU

July 20, 2015

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### "OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR  
"Pastrami" Cured Sturgeon, Bagel "Chip,"  
Ruby Beets and Horseradish Crème Fraîche  
(75.00 supplement)

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SALAD OF GREENMARKET ROMANESCO  
Caramelized Cauliflower "Panade," Picholine Olives,  
Marcona Almonds and Lemon-Caper "Ravigote"

HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Cope's Corn "Tuile," Poached Blueberries,  
Persian Cucumbers and Tokyo Turnips  
Served with Toasted Brioche  
(40.00 supplement)

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"CONFIT" FILLET OF ATLANTIC HALIBUT  
Squash Blossom, Cherry Tomatoes, Brentwood Corn,  
Cornichon "Obliques" and Petite Basil

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BUTTER POACHED NOVA SCOTIA LOBSTER  
Quail Egg Yolk "Confit," Fork Crushed Fingerling Potatoes,  
Spring Onions and "Sauce Périgueux"

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WOLFE RANCH BOBWHITE QUAIL "PRESSÉ"  
Hobbs Shore's Bacon, Philips Farm's Donut Peaches,  
Snow Peas and Mustard Vinaigrette

SWEET CORN "CARNAROLI RISOTTO BIOLOGICO"  
with Shaved Australian Black Winter Truffles,  
Celery Mousse and "Parmigiano-Reggiano"  
(125.00 supplement)

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ELYSIAN FIELDS FARM'S SPRING LAMB  
per se Ricotta, Slow Roasted Sweet Carrots, Arrowleaf Spinach,  
Sultanas and Toasted Pine Nuts

SYLVIA PRYZANT'S SIMMENTAL BRAISED BEEF SHOULDER  
Rainier Cherries, French Leeks, Petite Radishes,  
Stonecrop and "Steak Sauce"

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MEADOW CREEK DAIRY'S "GRAYSON"  
Black Plum "Linzer," Piedmont Hazelnuts, Celery Branch  
and Pedro Ximénez Gastrique

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"ASSORTMENT OF DESSERTS"  
Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 310.00

SERVICE INCLUDED