

# per se

## CHEF'S TASTING MENU

September 9, 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

Ginger "Panna Cotta," Maine Sea Urchin Glaze, Compressed Melon,  
Red Onion Rings and Hass Avocado  
(75.00 supplement)

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### SALAD OF CHARCOAL GRILLED CUCUMBERS

Ají Dulce Peppers, Hadley Orchard's Medjool Dates,  
"Romesco" and Eggplant Mayonnaise

### SAUTERNES POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Red Apples, Cherry Belle Radishes, Sicilian Pistachios,  
Celery Branch and Black Truffle Purée  
Served with Toasted Brioche  
(40.00 supplement)

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### ATLANTIC HALIBUT "EN PICCATA"

"Pommes Purée et Maxim's," Corn Kernels and "Beurre Rouge"

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### BUTTER POACHED NOVA SCOTIA LOBSTER

Violet Artichokes, Pickled Pearl Onions,  
Haricots Verts and "Sauce Barigoule"

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### WOLFE RANCH BOBWHITE QUAIL "PRESSÉ"

Toasted "Ditalini," Hobbs Shore's Bacon,  
Bluefoot Mushrooms and Hakurei Turnips

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### ELYSIAN FIELDS FARM'S LAMB

Cipollini Onions, Wilted Arrowleaf Spinach,  
Glazed Carrots and "Sauce Dijonnaise"

### SIRLOIN OF MIYAZAKI WAGYU

Crispy Bone Marrow, Marinated Tomatoes, Roasted Squash,  
Red Veined Arugula and "Pesto"  
(100.00 supplement)

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### VON TRAPP BROTHERS' "OMA"

Matsutake Mushrooms, Ruby Beets, Piedmont Hazelnuts,  
Frisée Lettuce and Blue Apron Ale Gastrique

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### "ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 310.00

SERVICE INCLUDED