

# per se

## CHEF'S TASTING MENU

October 3, 2015

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### "OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Peter's Point Oysters  
and Sterling White Sturgeon Caviar

TSAR IMPERIAL OSSETRA CAVIAR  
Peekytoe Crab "Lasagna," Matsutake Mushrooms,  
Arrowleaf Spinach and "Vin Jaune" Emulsion  
(75.00 supplement)

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SLOW BAKED GARNET YAMS  
Brown Butter Glazed Bananas, Tuscan Kale,  
English Walnuts and Petite Radishes

HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Concord Grape "Gelée," Pickled Celery Branch,  
Sicilian Pistachios and White Gold Honey  
Served with Toasted Brioche  
(40.00 supplement)

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"CONFIT" FILLET OF ATLANTIC HALIBUT  
Heirloom Tomatoes, Caramelized French Leeks,  
Romaine Lettuce and "Bouillabaisse"

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BUTTER POACHED NOVA SCOTIA LOBSTER  
Roasted Honeycrisp Apples, Crispy Brussels Sprouts,  
Parsnip Purée and "Gastrique Béarnaise"

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LIBERTY FARM'S PEKIN DUCK BREAST "RÔTI À LA BROCHE"  
Salsify Root "en Feuille de Bric," Chestnut "Confit,"  
Red Wine Braised Cabbage and "Jus de Canard"

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NATURE FED VEAL TENDERLOIN "EN PERSILLADE"  
Almond Crusted Sunchokes, Medjool Dates,  
Picholine Olives and "Romesco"

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VON TRAPP BROTHERS' "OMA"  
Hobbs Shore's Bacon, Griddled Corn Cake,  
Poached Prunes and Burgundy Mustard

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"ASSORTMENT OF DESSERTS"

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PRIX FIXE 310.00

SERVICE INCLUDED