

# per se

## CHEF'S TASTING MENU

October 13, 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

Smoked Sturgeon "en Croûte," Frisée Lettuce,  
Fines Herbes and Horseradish Crème Fraîche  
(75.00 supplement)

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### SALAD OF MARINATED ARTICHOKEs

Parmesan "Tuile," Jingle Bell Peppers, Tuscan Kale, Calamondin,  
Flowering Basil and Charred Eggplant "Aioli"

### SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Butternut Squash, Black Mission Figs, Sicilian Pistachios,  
Petite Lettuces and Aged Balsamic Vinegar  
Served with Toasted Brioche  
(40.00 supplement)

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### ATLANTIC HALIBUT "AMANDINE"

"Chou Fleur en Cocotte," Meyer Lemon and Parsley Shoots

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### BUTTER POACHED NOVA SCOTIA LOBSTER

Glazed Salsify Root, Chestnut "Confit,"  
French Leeks and "Sauce Périgourdine"

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### THOMAS FARM'S "PIGEON EN CRÉPINETTE"

Crispy "Spätzle," Roasted Ruby Beets, Blood Orange,  
Parsnip "Pudding" and "Borscht"

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### ELYSIAN FIELDS FARM'S LAMB

Garnet Yam Purée, Brussels Sprouts, Honeycrisp Apples,  
Pearson Farm's Pecans and Sour Apple Gastrique

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### VON TRAPP BROTHERS' "OMA"

Broccoli "Gratin," Pickled Pearl Onions  
and Burgundy Mustard

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### "ASSORTMENT OF DESSERTS"

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PRIX FIXE 310.00

SERVICE INCLUDED