

# per se

## CHEF'S TASTING MENU

October 17, 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

Geoduck Clam, Hass Avocado "Cromesquis,"  
Hawaiian Hearts of Peach Palm and Meyer Lemon  
(75.00 supplement)

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### SALAD OF ROASTED SUNCHOKES

French Breakfast Radishes, Blood Orange, Sicilian Pistachios,  
Petite Lettuces and Horseradish "Ravigote"

### "TORCHON" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Sage "Croustillant," Oregon Huckleberries, Butternut Squash,  
Lucky Sorrel and Maple Crème Fraîche  
Served with Toasted Brioche  
(40.00 supplement)

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### CHARCOAL GRILLED TASMANIAN SEA TROUT

Pumpernickel "Blini," Braised Swiss Chard  
and Caramelized Honeycrisp Apples

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### GEORGES BANK MAINE SEA SCALLOP "POÊLÉE"

Chicken of the Woods Mushrooms, Brussels Sprouts,  
Salsify Root and Pumpkin Seed Vinaigrette

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### WOLFE RANCH BOBWHITE QUAIL BREAST "AMANDINE"

Cauliflower "Tapenade," Flowering Basil  
and Vadouvan Curry Emulsion

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### RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Chestnut "Pierogi," Celeriac "Remoulade,"  
Thompson Grapes and Elysium Jus

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### VON TRAPP BROTHERS' "OMA"

Sweet Carrot "en Croûte," Cornichon "Relish,"  
Frisée Lettuce and Burgundy Mustard

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### "ASSORTMENT OF DESSERTS"

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310.00

SERVICE INCLUDED