

# per se

## CHEF'S TASTING MENU

October 19, 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

Citrus Cured Sea Trout, Hass Avocado, Persian Cucumbers,  
Flowering Basil and Meyer Lemon  
(75.00 supplement)

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### SALAD OF ROASTED SUNCHOKES

Red Radishes, Clementine, Sicilian Pistachios,  
Petite Lettuces and Horseradish "Ravigote"

### SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Sage "Croustillant," Butternut Squash, Poached Prunes,  
Chestnuts and Maple Crème Fraîche  
Served with Toasted Brioche  
(40.00 supplement)

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### CHARCOAL GRILLED COLUMBIA RIVER STURGEON

Melted Leek "Ravioli," Chicken of the Woods Mushrooms,  
Salsify Root and Romaine Lettuce

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### "MACARONI AND CHEESE"

Pacific Abalone "en Picatta"  
Parmesan Crisp, Creamy Lobster Broth  
and Mascarpone Enriched Orzo

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### "RILLETTES" OF FOUR STORY HILL FARM'S POULARDE

Parsnip "Pudding," Honeycrisp Apples,  
Lucky Sorrel and Sour Ale Jus

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### ELYSIAN FIELDS FARM'S LAMB

Garnet Yam Gnocchi "Parisienne," Brussels Sprouts,  
English Walnuts and Concord Grapes

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### VON TRAPP BROTHERS' "OMA"

Hadley Orchard's Medjool Dates, Pickled Peppers, Niçoise Olives,  
Grilled Celery Branch and Sherry Gastrique

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### "ASSORTMENT OF DESSERTS"

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PRIX FIXE 310.00

SERVICE INCLUDED