

# per se

## CHEF'S TASTING MENU

October 22, 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

Nova Scotia Lobster "Tarte" and Garden Dill "Dressing"  
(75.00 supplement)

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### SALAD OF BRAISED RED ENDIVE

Compressed Honeycrisp Apples, Toasted English Walnuts,  
Frisée Lettuce and Hen Egg Vinaigrette

### SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Butternut Squash, Charred Celery Branch, Chestnut "Confit,"  
Pickled Huckleberries and Bourbon-Vanilla Purée  
Served with Toasted Brioche  
(40.00 supplement)

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### HERB ROASTED COLUMBIA RIVER STURGEON

Black Trumpet Mushrooms, Sunchoke "Rissolée,"  
Upland Cress and Tarragon "Beurre Blanc"

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### GLAZED PACIFIC ABALONE

"Pommes Maxim's," Broccolini Florettes  
and Meyer Lemon Emulsion

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### LIBERTY FARM'S PEKIN DUCK "RÔTI À LA BROCHE"

Pumpernickel "Croûtons," Caramelized Salsify Root, Creamed Romaine Lettuce,  
Petite Lettuces and Elysium Wine Sauce

### "CARNAROLI RISOTTO BIOLOGICO"

Shaved White Truffles from Alba, Parmesan "Mousseline"  
and "Beurre Noisette"  
(175.00 supplement)

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

Braised Fennel, Parsnips, Swiss Chard Leaves, Sunflower Seeds  
and San Marzano Tomato Marmalade

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### "MRS. QUICKE'S CHEDDAR"

Serrano Ham, Corn "Madeleine," Cornichon "Relish"  
and Burgundy Mustard

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### "ASSORTMENT OF DESSERTS"

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PRIX FIXE 310.00

SERVICE INCLUDED