

# per se

CHEF'S TASTING MENU

November 2, 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  
Sunchoke Custard, Smoked Quail Egg Yolk,  
Watercress "Pudding" and Meyer Lemon  
(75.00 supplement)

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SALAD OF HEARTS OF PEACH PALM "BAVAROIS"  
"Socca," Cocktail Artichokes, Romaine Lettuce,  
Cerignola Olives and Charred Eggplant "Aioli"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS  
Honeycrisp Apples, Sicilian Pistachios,  
Ruby Beets and Belgian Endive  
Served with Toasted Brioche  
(40.00 supplement)

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ATLANTIC STRIPED BASS  
Braised Tuscan Kale, Pickled Crosnes,  
Cherry Belle Radishes and Garnet Yam Purée

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CHARCOAL GRILLED NOVA SCOTIA LOBSTER  
Walnut Crusted Salsify Root, Wilted Arrowleaf Spinach and "Dijonnaise"

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LANCASTER FARM'S AMISH CHICKEN  
Cauliflower Florettes, Marcona Almonds,  
Sour Cherries and Brown Butter Emulsion

"CARNAROLI RISOTTO BIOLOGICO"  
Shaved White Truffles from Alba, Castelmagno "Mousseline"  
and "Beurre Noisette"  
(175.00 supplement)

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SNAKE RIVER FARMS' "CALOTTE DE BŒUF"  
French Leeks, Brussels Sprouts, Thompson Grapes,  
Chestnut "Confit" and Lucky Sorrel

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CONSIDER BARDWELL FARM'S "DORSET"  
Hadley Orchard's Medjool Dates, Hakurei Turnips,  
Celery Branch and Sweet Pepper Vinaigrette

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"ASSORTMENT OF DESSERTS"

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PRIX FIXE 310.00  
SERVICE INCLUDED