

# per se

CHEF'S TASTING MENU

November 7, 2015

---

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Sterling White Sturgeon Caviar

TSAR IMPERIAL OSSETRA CAVIAR

Smoked Sturgeon "Pierogi," Sunny Side Up Quail Egg,  
Celery Branch and Dill "Beurre Blanc"  
(75.00 supplement)

---

GARNET YAM "DAUPHINE"

Fuji Apples, Black Winter Truffle Crème Fraîche,  
Chestnuts, Caramelized Brussels Sprouts  
and Brown Butter Emulsion

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Bartlett Pear "Pudding," Radicchio Treviso,  
Salsify Root and Aged Balsamic Vinegar  
Served with Toasted Brioche  
(40.00 supplement)

---

"SAUTÉED" FILLET OF CHATHAM BAY COD

Yukon Gold Potato "Confit," Ninja Radishes,  
Frisée Lettuce and Ruby Beet Butter

---

BUTTER POACHED NOVA SCOTIA LOBSTER "MITTS"

Parsley Leaf "Rigatini," Italian Capers,  
Romaine Lettuce and "Pipérade"

---

WOLFE RANCH BOBWHITE QUAIL BREAST

Ris de Veau "Croûtons," Sweet Carrots,  
Pearl Onions and "Sauce Blanquette"

"CARNAROLI RISOTTO BIOLOGICO"

Shaved White Truffles from Alba, "Parmigiano-Reggiano"  
and "Beurre Noisette"  
(175.00 supplement)

---

MILLBROOK FARM'S VENISON SADDLE

Wrapped in Applewood Smoked Bacon  
Black Trumpet Mushrooms, Red Wine Braised Cabbage,  
Glazed Cranberries and Butternut Squash "Mousseline"

---

"TÊTE DE MOINE"

Almond Crusted Medjool Dates, Golden Cauliflower  
and Red Veined Arugula

---

"ASSORTMENT OF DESSERTS"

---

PRIX FIXE 310.00

SERVICE INCLUDED