

# per se

CHEF'S TASTING MENU

November 7, 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  
Smoked Sturgeon "Tempura," Celery Branch,  
Split Chives and Malt Vinegar "Aioli"  
(75.00 supplement)

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"BAVAROIS" OF HAWAIIAN HEARTS OF PEACH PALM  
"Socca," Cocktail Artichokes, Romaine Lettuce and "Romesco"

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Parsnip "Chips," Ruby Red Grapefruit, English Walnuts,  
Belgian Endive and White Gold Honey  
Served with Toasted Brioche  
(40.00 supplement)

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"PAVÉ" OF CHATHAM BAY COD  
Anson Mills' Polenta, Matsutake Mushrooms,  
Petite Radishes and Meyer Lemon Vinaigrette

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NANTUCKET BAY SCALLOPS  
Russet Potato "Pierogi," Crispy Brussels Sprouts,  
Honeycrisp Apples and "Gastrique Béarnaise"

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BUTTERMILK FRIED WOLFE RANCH BOBWHITE QUAIL  
Purple Top Turnips, Pickled Persian Cucumbers  
and "Sauce Blanquette"

SOFT SCRAMBLED AMERAUCANA HEN EGGS  
"Ris de Veau," "Parmigiano-Reggiano"  
and Shaved White Truffles from Alba  
(175.00 supplement)

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48 HOUR BRAISED BEEF SHORT RIB  
"Pommes Boulangère," Wilted Arrowleaf Spinach,  
Glazed Sweet Carrots and Sour Ale Jus

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CONSIDER BARDWELL FARM'S "DORSET"  
Brown Butter "Shortbread," Honey Poached Cranberries  
and Caramelized Fennel Bulb

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"ASSORTMENT OF DESSERTS"

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PRIX FIXE 310.00

SERVICE INCLUDED