

# per se

CHEF'S TASTING MENU

November 20, 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

Santa Barbara Sea Urchin, Hawaiian Hearts of Peach Palm,  
Hass Avocado, Basil and Coconut "Gelée"  
(75.00 supplement)

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SWEET CARROT "BAVAROIS"

Oat "Tuile," Jingle Bell Peppers, Espelette Pepper Crème Fraîche,  
Hadley Orchard's Medjool Dates and Ginger "Aigre-Doux"

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Red Onions, Scallion "Émincé," Fennel Bulb  
and Bartlett Pear "Consommé"  
Served with Toasted Brioche  
(40.00 supplement)

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"ROUGET BARBET EN BRIOCHE"

"Pommes Rissolées," Petite Radishes, Young Kale,  
French Leeks and Langoustine "Bisque"

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CHARCOAL GRILLED PACIFIC ABALONE

Hobbs Shore's Bacon, Celery Root "Capellini," Honeycrisp Apples  
and Smoked Sturgeon Cream

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WOLFE RANCH BOBWHITE QUAIL BREAST

Anson Mills' Farro Verde, Castelfranco Radicchio,  
Ruby Beets and "Hydromel"

"CARNAROLI RISOTTO BIOLOGICO"

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

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MARCHO FARMS' "VEAL ORLOFF"

Black Trumpet Mushrooms, Wilted Arrowleaf Spinach,  
Glazed Rutabaga and "Sauce Colbert"

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"TÊTE DE MOINE"

Roasted Chestnut "Potage," Navel Orange "Confit,"  
Crispy Brussels Sprouts and Crosnes

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"ASSORTMENT OF DESSERTS"

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PRIX FIXE 310.00

SERVICE INCLUDED